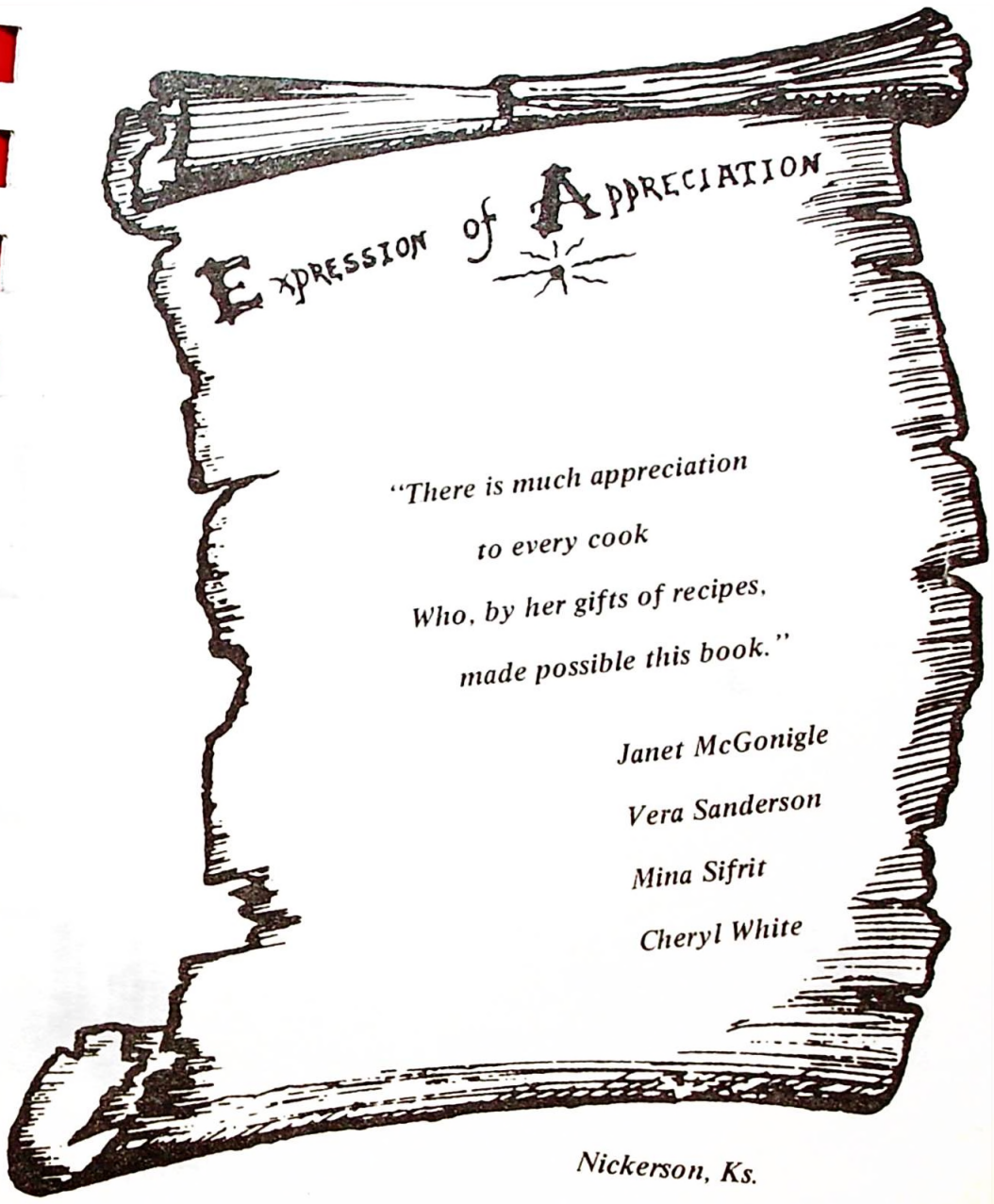
SALEM W.W.T.

COOK BOOK

COMPILED BY THE

SALEM COMMUNITY CHURCH OF THE BRETHREN

Nickerson, Kansas


Expression of Appreciation
"There is much appreciation
to every cook
Who, by her gifts of recipes,
made possible this book."
Janet McGonigle
Vera Sanderson
Mina Sifrit
Cheryl White
Nickerson, Ks.

Dedication

This book is dedicated to the Modern Home. In our home today, as always, life is centered around our kitchens. It is with this thought in mind that we have compiled these recipes. Some of them are treasured old family recipes. The memorial recipes are links with the past, heirloom recipes which remind us of another time, old acquaintances, fond memories, and still good eating. Some are brand new, but every single one reflects the love of good cooking that is so very strong in the Salem Community.*

1977 - 1978
SALEM W.W.T. OFFICERS

President ..... Marian McGonigle
Vice-President ..... Alice Mitzner
Secretary-Treasurer ..... Bertha Moorman
Assistant Secretary ..... Vera Sanderson
Reporter ..... Elizabeth Moats

at the beginning or end of some names denote recipes of deceased members.

NICKERSON, KS.

APPETIZERS
PICKLES
RELISHES

A HANDY SPICE GUIDE
TO MAKE YOU BECOME A SEASONED SEASONER

ALLSPICE....a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. USES: (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

BASIL....the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. USES: For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES....the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. USES: For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY....the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. USES: For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER....a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. USES: For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL....the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. USES: Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE....the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. USES: (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM....an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. USES: In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)....is a vegetable protein derivative for raising the effectiveness of natural food flavors. USES: Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

OREGANO....the leaf of a safe bush growing in Italy, Greece and Mexico. USES: An excellent flavoring for any tomato dish, especially Pizza, chili con carne, and Italian specialties.

PAPRIKA....a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. USES: A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY....the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. USES: Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY....an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. USES: In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

SAGE....the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. USES: For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

THYME....the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. USES: For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC....a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. USES: As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

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APPETIZERS

BEEF SAUSAGE

2 lb. ground chuck
1/4 tsp. onion powder
1 c. water
2 Tbsp. Tender-Quick salt
1/4 tsp. garlic powder
1 to 2 Tbsp. liquid smoke

Mix together. Make into 2 rolls. Wrap in foil with bright side to meat; refrigerate 12 hours. Bake over water for 90 minutes at 325°. Take toothpick and punch holes in the bottom of each roll.

Clara Martin

BLUE CHEESE SNACKS

4 c. spoon size shredded wheat
1/2 c. melted butter or oleo
1 (.7 oz.) env. Blue cheese salad dressing mix

Spread cereal in large shallow baking dish; drizzle with melted butter. Sprinkle with salad dressing mix. Microwave about 3 to 5 minutes or until crisp, stirring after each minute.

Note: In conventional oven, bake 15 minutes at 350°. Other flavors of salad dressing mix may be substituted for Blue cheese flavor.

Mildred Beck

CHEESE DIP

1 (8 oz.) pkg. cream cheese
1/3 c. French dressing
2 Tbsp. catsup
2 tsp. grated onion

Whip together with mixer.

Edith Krauter

CHEESE SPREAD

2 lb. Velveeta cheese. softened
1 c. salad dressing
1 small jar pimento

Soften cheese at room temperature, then mix in salad dressing and chopped pimento. Mix well.

Mariah Risley

CUCUMBER DIP

1 (8 oz.) pkg. Philadelphia cream cheese
Enough real mayonnaise and milk to make a workable consistency
3/4 c. diced cucumber
1/2 small onion, diced
Garlic powder to taste

Mix well.

Linda Stewart

CURRIED FRUITS

1/3 c. oleo
3/4 c. brown sugar
1 tsp. curry powder (to taste)
Possible fruits: Pineapple, apricots, peaches, pears, maraschino cherries

Melt oleo and add other ingredients. Drain fruits and add juice to the melted oleo, brown sugar and curry powder. Heat and pour over fruits in casserole and bake at 400° until hot through. Be sure to marinate for several hours or overnight before baking. Can be frozen and warmed before serving.

Alberta Trostle

DILL AND ONION DIP

2/3 c. mayonnaise
2/3 c. sour cream
1 Tbsp. shredded green onion
1 Tbsp. parsley
1 tsp. dill seed
1 tsp. salad seasoning of your choice

Mix together and chill about 1 hour. Serve with raw fresh vegetables.

Mrs. Gene Runyan

DILL PICKLE WRAPS

1 jar dried beef
1 (8 oz.) pkg. cream cheese
Dill pickle spears

Soften cheese at room temperature. Spread cheese on dried beef. Roll around a pickle spear. Refrigerate until ready to serve.

Connie (Sanderson) Benton

FRUIT CUP

1 (17 oz.) can fruit cocktail
1/2 pt. strawberries, halved
1 banana, sliced
1 c. orange juice

Chill 1 hour. Makes 1 quart or 8 servings.

Mildred Beck

GUACAMOLE SALAD

2 ripe avocados
1 medium tomato, chopped
3 - 4 Tbsp. finely chopped onion
3 drops Tabasco sauce
1 tsp. lemon juice
Salt or seasoning salt to taste
Approx. 1 c. shredded lettuce
Tortilla chips (Doritos)

Peel and remove pits from avocados; mash with a fork. Add lemon juice, chopped tomato, onion and Tabasco sauce. Salt to taste. (Tabasco sauce may also be added to taste.) If a really hot dip if preferred, chopped green chilies may be added. Serve on a bed of shredded lettuce with tortilla chips.

Kerry (Givens) Clannin

* * * * *

A HOSTESS' LAMENT

I've cooked a roast and mashed potatoes,
Baked 2 pies and sliced tomatoes.
Polished silver and set the table.
I only hope that I am able
To be charming and keep quiet
If someone says, "I'm on a diet."

JERKY

Slice brisket thin: remove fat. Put in roaster in single layer. Sprinkle with:

Liquid smoke
Salt
Worcestershire sauce
Garlic salt
Soy sauce

Bake 8 to 10 hours at 200°.

Jan Green

PARTY MIX

12 Tbsp. oleo
4 tsp. Worcestershire sauce
2 tsp. salt or 1 tsp. salt and 1 tsp. garlic salt or onion salt

Melt oleo in shallow pan over low heat; stir in Worcestershire sauce and seasoned salt. Mix together:

4 c. Corn Chex
2 c. Cheerios
4 c. Rice Chex
1 c. pretzel sticks
1 c. cheese crackers
1 small can salted nuts

Blend together this mix and sauce. Place in large pan and stir often (every 15 minutes) in a 250° oven for 45 minutes. Spread out on absorbent towels to cool. Store in a tight container.

Elizabeth Moats

SANDWICH SPREAD

1 pt. green tomatoes
2 red peppers
2 green peppers

Grind and add 1 teaspoon salt; let stand 20 minutes. Drain. Add 1/2 cup water and boil 20 minutes. Drain and add to:

Mayonnaise:

1/2 c. vinegar
2 Tbsp. flour
1 c. sour cream
2 Tbsp. prepared mustard
3 eggs
1/2 c. sugar
Some chopped pickles

Lela Lolling

SHRIMP DIP

1 (8 oz.) pkg. cream cheese
1/2 c. catsup
1 tsp. French dressing
1 tsp. Worcestershire sauce
Diced small onion, garlic and salt to taste
2 cans small shrimp or 1 bag frozen shrimp

Mrs. Gene Runyan

SUMMER SAUSAGE

2 lb. lean ground beef
1 c. water
2 Tbsp. Tender-Quick
1 Tbsp. liquid smoke
1/2 Tbsp. garlic powder
1 Tbsp. onion powder
1 tsp. pepper
1 Tbsp. peppercorns
1 Tbsp. mustard seed
1 tsp. cumin

Combine and shape into 3 rolls, 6 inches long. Wrap in Saran Wrap and refrigerate 24 hours. Remove the wrap and place on a cake rack that is in a shallow pan; bake 1 hour at 300°. We like this just as well, omitting the mustard seed and peppercorns.

Janet McGonigle

PICKLES

BEET PICKLES

20 small young beets
2 c. sugar
2 c. water
2 c. strong apple cider vinegar
1 tsp. cloves
1 tsp. allspice
1 Tbsp. cinnamon
Small amount grated horseradish, if desired

Cook beets until tender; dip into cool water. Peel off skins. Heat sugar, water, vinegar, cloves, allspice and cinnamon until hot. Pour over beets and boil 10 minutes; pack in sterilized jars and seal.

Elizabeth Moats

BREAD AND BUTTER PICKLES

6 qt. cucumbers, peeled and sliced
12 onions, sliced
4 green peppers, sliced

Soak 2 or 3 hours in salt water.

6 c. vinegar
6 1/2 c. sugar
2 tsp. turmeric
1/4 c. mustard seed

Bring to a boil; add 1 jar pimento and the drained mixture of cucumbers, onions and peppers. Boil briefly. Seal in clean jars. Makes 6 - 7 quarts.

Neva Rose*

CINNAMON CUCUMBER RINGS

Peel 15 large cucumbers, slice 1/4 inch thick and remove centers. Pour over:

2 c. lime
8 1/2 qt. water

Let stand 24 hours. Drain and wash real well. Let stand in cold water 3 hours; drain. Combine 1 cup vinegar, 1 teaspoon alum, 1 small bottle red food coloring. Add water to cover. Simmer 2 hours and drain. Combine 2 cups vinegar, 10 cups sugar, 8 sticks cinnamon, 1 (12 ounce) package red hots dissolved in 2 cups water. Heat until dissolved, stirring constantly. Pour over rings; let stand 3 days. On third day, place rings in jars; heat solution and pour over rings. Seal.

Linda McCann

COCKTAIL PICKLES

7 lb. sliced cucumbers
4 1/2 lb. sugar
2 qt. cider vinegar
2 tsp. salt
1 tsp. celery seed
1 tsp. mustard
1 tsp. whole cloves
1 tsp. pickling spice

Soak cucumbers in solution of 2 cups hydrated lime to 2 gallons water for 24 hours. Rinse 3 times and soak in clear water 3 hours. Make syrup of above ingredients; let cucumbers stand overnight in it. Boil 35 minutes and seal hot.

Kay (McGonigle) Norquist

CRISP PICKLE SLICES

4 qt. sliced cucumbers (medium sized)
6 medium white onions, sliced
2 green peppers, chopped
3 cloves garlic
2 Tbsp. mustard seed
1/3 c. salt
5 c. sugar or 2 c. light corn syrup and 3 c. sugar
1 1/2 tsp. turmeric
1 1/2 tsp. celery seed
3 c. vinegar

Do not pare cucumbers; slice thin. Add onions, peppers and whole garlic cloves; add salt, cover with cracked ice; mix thoroughly. Let stand 3 hours; drain thoroughly. Combine remaining ingredients; pour over cucumber mixture. Heat just to boiling; seal in hot, sterilized jars. Makes 6 to 8 pints.

Irene Risley

DILL PICKLES

1 garlic bud in bottom of quart jar
Lots of dill seed

Heat to boil:

3 c. water
1 1/2 c. vinegar
3 Tbsp. coarse salt
1/4 tsp. alum

Fill jars with pickles and pour hot liquid over them. Put on lids and process in boiling water bath for 20 minutes.

Cheryl White

DOROTHY MAGOFFIN'S* SALT DILL PICKLES

(These are yummy, but actually taste better left whole or even sticks rather than sliced.) Wash cucumbers and let stand in cold water overnight. Pack in jars and fill spaces with fresh dill or 2 teaspoons of seed.

Brine:

3 qt. water
1 qt. vinegar
1 c. salt
1 tsp. whole mustard seed (in bag)

Boil together; while hot, pour over pickles. Seal. Process in boiling water bath 5 minutes.

Contributed by her Children
Carole, Judy and Charles

HELEN'S KOSHER DILL PICKLES

20 to 25 (4 inch) cucumbers
1/8 tsp. alum
1 clove garlic
2 heads dill
1 qt. vinegar
1 c. pickling salt
3 qt. water
9 peppercorns

Wash cucumbers; let stand in ice water overnight. Pack in hot sterlized jars. To each quart add the above amount of spices and dill. Combine vinegar, salt and water; heat to boiling and fill jars. Makes 6 to 8 quarts.

Pickled Okra or Pickled Green Beans: Use the same vinegar solution and the same amounts of spices as you would the Kosher Dill Pickles. Leave the green beans whole.

Linda McCann

JALAPENO PEPPERS

Make a slit in each pepper; pack in hot sterlized jars. To each jar add 1 clove garlic. Heat equal amounts of vinegar and water to boiling; fill jars and seal.

Linda (Garber) McCann

LIME COCKTAIL PICKLES

Slice large firm cucumbers 1/4 inch thick. Take 2 cups household lime and 2 gallons cold water; pour over pickles and let stand 24 hours. Drain; add cold water and let set 3 hours. Drain. Mix together:

8 c. vinegar
8 c. sugar
2 tsp. mustard seed
2 tsp. celery seed
2 tsp. salt

Mix cold and pour over pickles; let set overnight. Cook to 30 minutes and add green cake coloring and can.

Lela Lolling

PICKLES

20 to 25 (4 inch) cucumbers
1/8 tsp. powdered alum
1 clove garlic
2 heads dill
Grape leaves
1 hot red pepper
1 qt. vinegar
1 c. salt
3 qt. water

Wash cucumbers; let stand in cold water overnight; pack into hot, sterilized jars. To each quart, add the above amount of alum, garlic, dill and red pepper. Combine vinegar, salt and water. Heat to boiling; fill jars. Place grape leaf in each jar and seal. Makes 6 to 8 quarts, depending upon the size of the cucumbers.

Irene Risley

REFRIGERATOR PICKLES

1 gal. cucumbers, sliced thin
1 large onion, ringed
3 c. sugar
3 c. vinegar
1/3 c. pickling salt
1 Tbsp. mustard seed
1 Tbsp. celery seed
1 tsp. turmeric

Put sliced cucumbers into a gallon jar. Pour mixture cold over cucumbers and keep in refrigerator. Will keep 6 months. Shake jar occasionally.

Bertha Moorman
Linda McCann

SWEET DILL PICKLES

2 1/2 slices onion
1 dill head

For 1 quart:

2 c. vinegar
2 c. water
3/4 c. sugar
2 tsp. salt

Split cucumbers lengthwise and pack in clean quart jars. Then add onion and dill and fill with vinegar mixture; seal with lids. Put jars into hot water bath and cover jars with water. Bring to boil and boil for 1 minute. Remove from water to cool.

Aurelia Kittle

SWEET PICKLES (Best Ever)

Use 1 gallon cucumbers, cut in chunks. Soak in salt water for 6 days in 1 cup salt to 1 gallon water. Keep stirred. Drain and add 1 tablespoon alum to 1 gallon water; let stand 24 hours. Drain and pour boiling water over and stand 24 hours. Drain and add syrup which has been boiled about 5 minutes.

Syrup:

5 c. water
6 c. vinegar
11 c. sugar
1 Tbsp. mixed spices
1 stick cinnamon

For 3 mornings, drain the syrup; add 1 cup sugar each time, boil and pour over pickles. The third day, pack the pickles in jars and pour syrup over them. Seal and process in boiling water bath for 5 minutes.

Nana Green

SWEET STICK PICKLE

3 3/4 c. vinegar
4 1/2 tsp. celery seed
4 1/2 tsp. turmeric
3/4 tsp. mustard seed
3 c. sugar
3 Tbsp. salt

Boil solution for 5 minutes. Cut cucumbers in sticks. Pour boiling hot water over the sticks; let stand overnight or 5 or 6 hours. Next morning, pack solid into jars. Pour boiling solution over pickles in jar. Put on lids, screwing tight. Process in boiling water bath for 5 minutes. Makes 6 pints.

Bula Seitz*

* * * * *

RECIPE EXCHANGE

I didn't have potatoes so I substituted rice.
I didn't have paprika so I used another spice.
I didn't have tomato sauce so I used tomato paste,
A whole can - not a half can - I don't believe in waste.
A friend gave me the recipe.
She said you couldn't beat it.
There must be something wrong with her -
I couldn't even eat it.

RELISHES

CARROT RELISH

5 c. sliced carrots
1 medium onion, sliced thin
1 green pepper, sliced thin
1 can tomato soup
1/2 c. salad oil
3/4 c. vinegar
3/4 c. sugar
1 tsp. prepared mustard
1 tsp. salt
1/2 tsp. pepper
1 tsp. celery salt
1 tsp. basil
1 tsp. Worcestershire sauce

Cook carrots in salted water until tender; drain and cool. Mix remaining ingredients and pour over carrots. Marinate 12 hours. Serve cold.

J. D. and Sharlene Justus

CRANBERRY RELISH

1 lb. cranberries
6 apples
1 orange
2 c. sugar

Grind fruits. Add sugar and let stand 24 hours.

Cecyle Hawk

GARDEN HASH

2 c. green tomatoes
2 c. green peppers
2 c. cucumbers or sweet pickles as substitute
2 onions
Salt
2 c. carrots, chopped
2 c. celery
2 c. cauliflower
2 c. green beans
2 c. baby lima beans
2 c. red kidney beans
4 or 5 c. sugar
3 c. vinegar
4 tsp. mustard seed

Chop green tomatoes, peppers, cucumbers and onions fine; salt overnight. Drain. Add remaining ingredients and cook together for 20 minutes. Can. Makes 12 pints.

Lela Lolling

* * * * *

When you were a child did your heart skip a beat
When a sweet aroma signalled a treat?
There's nothing like homemade breads and cake
Just like Grandma used to make.

GREEN TOMATO RELISH

9 c. green tomatoes
1 c. finely shredded cabbage
3 medium size onions
1 large green pepper
5 c. sugar (3 white, 2 brown)
1 red pepper for color
5 c. vinegar
1 Tbsp. allspice
1 Tbsp. dry mustard
1 Tbsp. celery seed
1 Tbsp. whole cloves
1 Tbsp. black pepper

Sprinkle tomatoes with 1 cup salt and let stand 6 hours or overnight; then drain and rinse real well. Grind tomatoes, onions, peppers and red pepper. Tie spices in bag and bring to boil with vinegar for 10 minutes. Remove spice bag, then mix all ingredients together and boil slowly for 30 minutes, stirring frequently. Put in sterile jars and seal. Good with meat.

Karen Moorman Fleming

GREEN TOMATO RELISH NUMBER ONE

1 gal. tomatoes
9 onions
3 red mango peppers
2 1/2 lb. medium head cabbage
4 Tbsp. salt

Grind all vegetables together and mix in salt thoroughly; let stand 2 hours, then drain well. Heat 4 cups vinegar, 4 cups sugar, 3 teaspoons mustard seed, 3 teaspoons celery seed and 1 tablespoon mixed spices. Add drained vegetables and heat thoroughly. Seal in jars.

Elizabeth Moats

GREEN TOMATO RELISH NUMBER TWO

1 gal. tomatoes
6 large onions
6 large stalks celery

Grind vegetables together; add 2 tablespoons salt. Let stand 2 hours and drain. Heat 4 cups vinegar, 2 cups sugar, 2 tablespoons mixed spice and 1 teaspoon celery seed. Add ground vegetables and heat well and seal. If more liquid is needed, mix small portion of recipe, heat and add to relish before putting into jars. Seal.

Elizabeth Moats

PICKLE-LILY OR GREEN TOMATO RELISH

1 gal. green tomatoes
2 red bell peppers
3 green bell peppers
4 medium sized onions
2 tsp. salt
3 c. cider vinegar
3 c. sugar
2 tsp. celery seed
2 tsp. mustard seed

Prepare tomatoes, peppers and onions and put through grinder; add salt and bring to a boil. Put mixture in a sack and drain. After thoroughly drained, put in a large pan with remaining ingredients. The mixture should be just covered with the vinegar (add more or less vinegar). Bring to boil and can.

Mrs. Velma Querfeld

POTTSFIELD PICKLES (RELISH)

3 pt. green tomatoes
3 pt. ripe tomatoes
1 qt. onions
3 red peppers
1 bunch celery
1 medium head cabbage
1/2 c. salt

Chop all the above coarsely; add salt and let stand overnight. Drain off juice. Rinse little with water.

Syrup:

3 pt. sugar
3 pt. vinegar
1/2 tsp. white mustard seed
1/2 tsp. cinnamon
1 tsp. ground cloves
1/4 c. mixed spices (tied in a bag)

Add vinegar, spices to vegetables; cook slowly 1 hour. Seal in jars.

Vera Sanderson

* * * * *

It's too little to save
And a little too much to dump --
And there's nothing to do but eat it;
That makes the housewife plump.

* * * * *

To "love and honor" are okay and one might promise to obey;
But what makes wives turn slowly gray,
Is what to cook each blessed day.

UNCOOKED CUCUMBER RELISH

8 large cucumbers (ripe or green)
4 large onions
4 green peppers
1 sweet pepper

Grind, using a fine blade; sprinkle with 1/2 cup salt. Let stand overnight; drain well and add:

2 c. sugar
2 c. vinegar
1 tsp. mustard seed
1 tsp. celery seed

Stir well; let set 1 hour. Can in sterilized jars and seal. Makes 5 pints.

Ella Burgin

UNCOOKED RELISH

4 qt. cabbage
2 qt. green tomatoes
6 onions
3 red peppers
3 green peppers

Grind and mix with 1 cup salt; let stand overnight. Drain and mix with:

5 c. sugar
2 oz. white mustard seed
1/2 oz. celery seed
2 1/2 qt. vinegar

Does not need to be sealed.

Mrs. Gene Runyan

SAUCES

BARBECUE SAUCE

1 stick oleo
4 or 5 cloves garlic, minced
1 medium onion, chopped
1 Tbsp. horseradish
1 c. vinegar
1/2 c. sugar
1 bottle catsup
Salt and pepper

Simmer all for 1 hour.

J. D. and Sharlene Justus,
Denver, Co.

BEAN SALAD SAUCE

1/2 c. Wesson oil
1/2 c. sugar
1/4 c. vinegar
Chopped onion (as desired)

Suggested beans: green wax, yellow wax, baby limas, kidney beans, garbanzo beans

Heat ingredients; cool and pour over beans. Some bean liquid needs to be added during heating process to insure sufficient liquid.

Alberta Trostle

CHOCOLATE SAUCE - ICE CREAM TOPPING

1 c. sugar
1/2 c. cocoa
2 1/2 Tbsp. flour
2 Tbsp. butter
12 large marshmallows
1 tsp. vanilla
1 1/4 c. boiling water

Mix well; add all but marshmallows. Cook until thick and smooth; stir in 12 marshmallows, add 1 teaspoon vanilla. This keeps several weeks in refrigerator.

Vada Dawson

EASY SAUCES

Vanilla Sauce (Basic):

2 Tbsp. cornstarch
1/2 c. sugar
1 c. water
1/4 tsp. salt
1 Tbsp. butter
1 tsp. vanilla

Mix cornstarch and sugar; add water and cook 3 to 5 minutes, stirring constantly. Add salt, butter and vanilla.

Butterscotch: Use brown sugar in place of white and only 1/2 teaspoon vanilla. Add 3 tablespoons butter. Milk may be used instead of water.

Chocolate: Use 1 tablespoon cornstarch and 2 tablespoons cocoa in the basic vanilla sauce.

Marian McGonigle

* * * * *

Housework is something you do that nobody notices until you don't do it.

MARSHMALLOW - FUDGE SAUCE

3/4 c. light cream, heated
4 oz. sweet chocolate, cut up
4 c. miniature marshmallows

Put all ingredients in blender container in order listed; cover and run on high speed until smooth. Serve cold over vanilla or peppermint ice cream. Makes 1 1/2 cups.

Cheryl White

MONROE'S BAR-B-Q SAUCE

1 c. catsup
1 stick margarine
3 Tbsp. Worcestershire sauce
4 - 6 Tbsp. brown sugar
3/4 to 1 c. Bar-B-Q sauce

Heat and stir until combined. Use on rump or Pike's Peak roast which has been cooked 2 hours, cooled and sliced. Put meat in baking dish and pour sauce over it. Heat 20 - 30 minutes at medium temperature.

Mina Sifrit

NO-COOK FUDGE SAUCE

3/4 c. hot milk
1 c. sugar
2 tsp. vanilla
4 sq. unsweetened chocolate, cut up

Put ingredients in blender container in order given; cover and run on high until chocolate is liquefied. Serve immediately, as hot fudge sauce or chill. (Sauce becomes very thick when chilled.) Makes about 1 1/2 cups.

Note: To make sauce in Mason jar, put ingredients in jar in reverse order.

Marian McGonigle

RED SAUCE

3 Tbsp. catsup
3 Tbsp. chili sauce
1 to 2 Tbsp. horseradish
1 tsp. lemon juice
Dash of hot pepper sauce

Mix all together; serve with fish or shrimp.

Janet McGonigle

SAUCE FOR SNAX

1/2 c. oleo
2 Tbsp. Worcestershire sauce
1 tsp. celery salt
1 tsp. garlic salt

Melt butter and add other ingredients; pour over snax in flat pan in 225° oven. Stir frequently for 30 to 45 minutes. Possible snax: Puffed wheat, Cheerios, Rice Chex, slim pretzels and nuts, if desired.

Alberta Trostle

SOUR CREAM

1 c. cottage cheese
1/4 tsp. salt
1 Tbsp. lemon juice

Mix in blender until completely smooth; for baked potato, add chives.

Esther Garber

TARTAR SAUCE

1 c. mayonnaise
1 Tbsp. minced dill pickle
1 tsp. minced onion
1 tsp. dry parsley

Combine well and chill.

Janet McGonigle

VANILLA SAUCE

1/2 c. sugar
1 c. boiling water
1 1/2 Tbsp. cornstarch
2 Tbsp. butter
1 tsp. vanilla
Pinch of salt

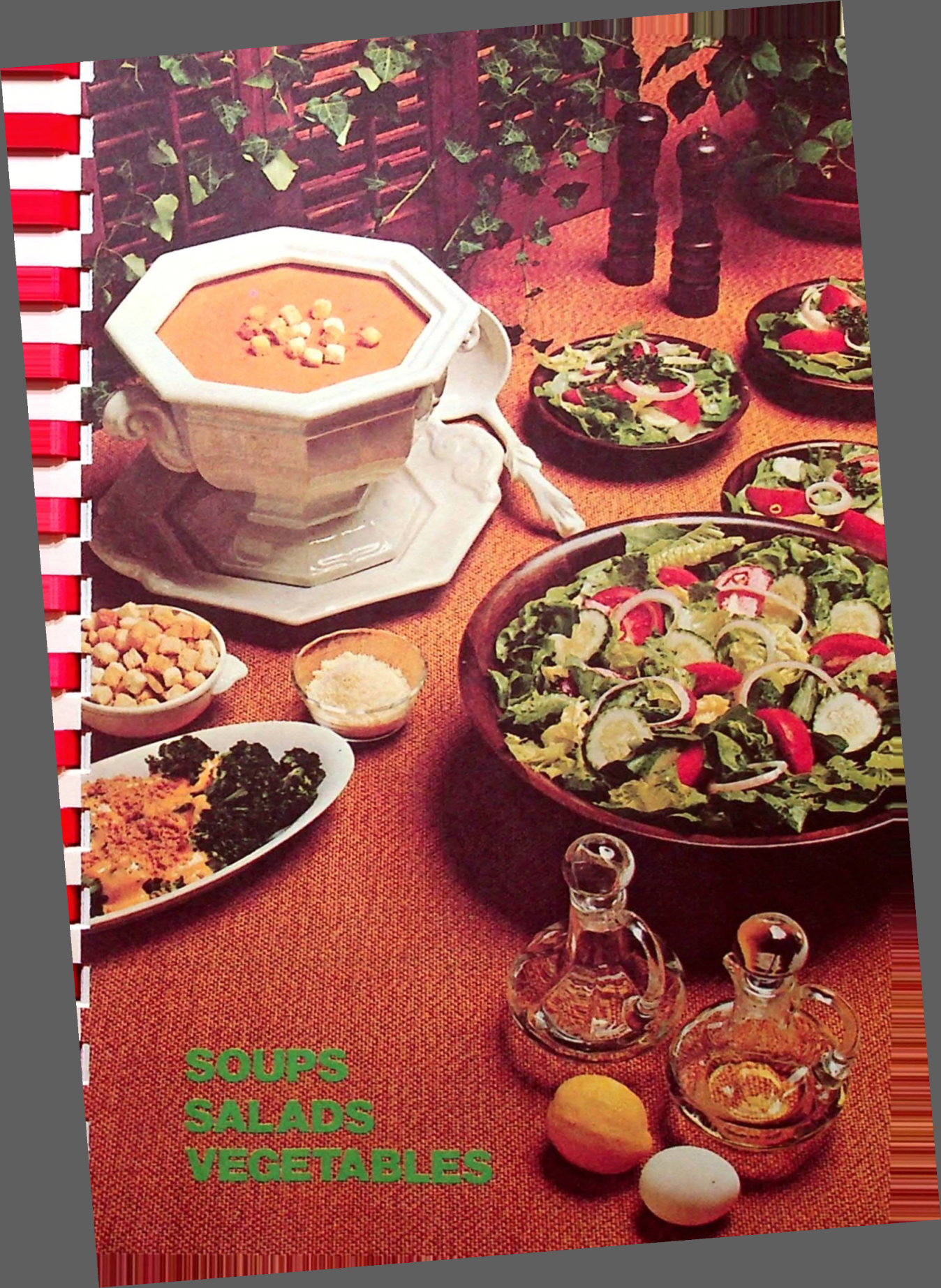
Mix sugar, cornstarch and salt in saucepan and add water; cook until thick. Serve on plain cake.

Elaine Duncan

* * * * *

My child will eat carrots and spinach galore,
He'll even munch lettuce --
He's eating next door!

** NOTES **


SOUPS
SALADS
VEGETABLES

TO QUICK–FREEZE VEGETABLES

Vegetables for freezing are prepared as for cooking, then blanched (scalded) and packed dry, or with the brine. The dry pack is less trouble and is satisfactory for all vegetables except green peppers.

Blanching vegetables is important because it minimizes loss of flavor and color. To blanch in boiling water, put about one pound of vegetables in a fine-mesh wire basket with a wire cover to hold food under the water and lower into rapidly boiling water, enough to cover food. Cover the kettle and then COUNT THE TIME RECOMMENDED FOR EACH vegetable. After blanching, chill quickly and thoroughly, plunge the vegetables into ice water, or hold under cold running water. When completely chilled, remove and drain, and PACK AT ONCE.

VEGETABLE	HOW PREPARED	BLANCHING
ASPARAGUS	Wash, cut, sort into groups according to thickness of stalk. Blanch, chill, pack.	3 to 4 minutes in boiling water, depending on size.
BEANS, GREEN AND WAX	Wash, stem, slice, cut or leave whole. Blanch, chill, pack.	Cut: 2 minutes in boiling water. Whole: 2 1/2 minutes in boiling water.
BEANS, LIMA	Shell, wash, blanch, chill. Remove white beans, which may be used for cooking. Pack.	1 to 2 minutes in boiling water, depending on size.
CARROTS	Remove tops, wash, scrape. Slice lengthwise or crosswise as preferred, or leave small carrots whole.	Whole: 4 1/2 minutes in boiling water. Sliced: 3 minutes in boiling water.
CAULIFLOWER	Break heads into flowerets about 1 inch across. Wash, blanch, chill, pack.	3 to 4 minutes in boiling water.
CORN, ON COB	Husk, trim away silk and spots. Wash, blanch, chill, pack.	7 minutes in boiling water for slender ears. 9 for medium, 11 for large.
CORN, KERNELS	Same as corn on cob. After chilling, cut off kernels and pack.	
GREENS Beet, Chard, Kale, Mustard, Spinach, Collards, etc.	Wash, discard bad leaves, tough stems. Blanch, chill, pack.	2 minutes in boiling water.
PEAS	Shell, sort, blanch, chill, pack.	1 to 2 minutes in boiling water, depending on size.
PEPPERS, GREEN	Wash, cut away seeds, slice. Blanch, pack in brine of 1 tsp. salt to 1 c. cold water.	3 minutes in boiling water.

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SOUPS

FIVE HOUR STEW

2 lb. stew meat, browned
3 onions, browned

Put the stew meat and onions in a roaster. Add:

4 big carrots
4 big potatoes
1 (#2 1/2) can tomatoes
1 can tomato sauce
2 Tbsp. sugar
3 Tbsp. tapioca
1/4 c. water
Salt and pepper to taste

Cover and cook at 300° for 5 hours.

Mildred Beck

GAZPACHO (Cold Soup)

3 lb. diced tomatoes
1/2 c. diced onions
1/2 c. diced green peppers
2 medium cucumbers
2 c. tomato juice or water
1/3 c. salad oil
1 clove garlic
Dash of Tabasco sauce
1 tsp. salt
1/4 tsp. pepper
3 Tbsp. vinegar

Makes about 3 quarts. Serve or freeze.

Mrs. Gene Runyan

LENTIL SOUP

1 lb. fresh pork sausage
4 medium parsnips, cut chunks
2 medium onions, chopped
1 clove garlic, minced
2 c. lentils
2 or 3 tsp. salt
1/2 tsp. marjoram
1 qt. tomatoes, canned

Fry pork sausage in Dutch oven until brown; remove and cut into chunks. To drippings, add onion, parsnips, garlic and cook for few minutes. Add 10 cups water and lentils and cook for 45 minutes or until tender. Add cut up sausage, tomatoes and marjoram. Heat. You can serve over

slices of homemade bread topped with grated Swiss cheese. if desired. It is good without. An excellent cold weather supper dish!

Helen Givens

VEGETABLE SOUP

8 lb. cubed beef
15 lb. potatoes
6 onions
1 medium cabbage
1/2 gal. tomato juice
1 bunch celery
1 bunch carrots
Salt and pepper to taste

Simmer beef until almost done; add chopped vegetables and finish cooking. Serves 60.

Church Recipe

SALADS

APPLESAUCE JELLO SALAD

1/2 c. hot water
1/2 c. red hots
1 1/2 c. sweetened applesauce
1 (8 oz.) pkg. cream cheese
1 pkg. lemon jello
1/2 c. nuts, chopped
1/2 c. finely cut celery
1/2 c. mayonnaise

Put hot water and candies together and boil until dissolved. Dissolve jello in hot mixture; add applesauce. Pour 1/2 of mixture into 8 inch square pan; chill until firm. Blend cream cheese, nuts, celery and salad dressing; spread over chilled mixture. Pour on remaining applesauce mixture. Chill; serve.

Aurelia Kittle

BARB'S CHERRY SALAD

2 pkg. cherry Jell-O
2 c. hot water
1 c. cold water
1 can cherry pie filling

Mix and let stand in pan until solid. I use a 9x13 inch Pyrex. Top with 1 package cream cheese mixed with small can crushed pineapple, drained, and nuts.

Cheryl White

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When a woman butters up her husband, chances are she is going to put the bite on him.

BEET SALAD

1 (3 oz.) pkg. lemon jello
1 c. boiling water
1 c. beet juice
1 c. diced red beets
3/4 c. finely cut celery
3 Tbsp. vinegar
1 Tbsp. horseradish
2 Tbsp. grated or finely cut onion
Salt

Dissolve jello in boiling water; cool. Add remaining ingredients and let set.

Elizabeth Moats

BULA'S SHOWER SALAD

2 pkg. lemon jello
2 c. boiling water

Add 1 package cream cheese. (Mix well; will look clabbered.) Add 1 bottle (2 cups) 7-Up while jello is hot. When it begins to set up, add 1 can fruit cocktail, drained, and 1 can Mandarin oranges, drained. Sprinkle slivered almonds over the top.

Georgia Battey

CABBAGE SALAD

1 head cabbage (about 5 lb.), finely chopped
1 tsp. salt
1 large carrot, finely grated
Sprinkle celery seed (desired amount)
1 green pepper, finely chopped (1/2 red and 1/2 green makes it pretty)
2 c. white sugar
3/4 c. vinegar
1/4 c. water

In large bowl add salt to grated cabbage; mix well and let stand 1 hour. Squeeze out the liquid; add grated carrot, chopped pepper. Make a syrup by combining sugar, vinegar and water and bring to a boil. Boil for 3 or 4 minutes. Add celery seed last and do not cook it. Cool until lukewarm. Pour over cabbage and mix well. Pack into containers and freeze. Yield: 4 to 5 pints.

Grace Secrest

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Why do men look for home atmosphere in a hotel and hotel services at home?

CARROT SALAD

5 c. bite size cooked carrots
1 small onion, diced
1 small sweet pepper, diced
1 c. sugar
1/2 c. oil
3/4 c. vinegar
1 tsp. dry mustard
1 tsp. Worcestershire sauce
1 can tomato soup
Pinch of salt

Mix together and marinate overnight, or 24 hours.

Elizabeth Moats

CAULIFLOWER SALAD

1 head cauliflower, cut into small pieces
1 head lettuce, broken up
3/4 c. crisp bacon (broken up, or use bacon bits)
1 small onion, minced, or use dried gourmet onion
2 c. mayonnaise in which 1/4 c. sugar has been added
1/3 c. grated Parmesan cheese

Use bowl in which the ingredients may be layered. Layer all ingredients except the mayonnaise. Place the mayonnaise on top of the other ingredients and be sure it is sealed well. Cover bowl and refrigerate for 8 hours or overnight.

Esther Garber

CHERRY COKE SALAD

1 c. Coke
1 pkg. black cherry jello
1 can Bing cherries
1 small can crushed pineapple
1/2 c. chopped nuts (pecans or walnuts)
1 small pkg. cream cheese

Drain juice from cherries and add water to make 1 cup. Bring to a boil and pour over jello to dissolve. Add 1 cup of Coke to jello and set aside. Halve cherries and mix with drained pineapple and nuts; add cooled jello and top with crumbled cream cheese. Chill.

Kerry (Givens) Clannin
Littleton, Co.

CHERRY SALAD

1 can cherry pie filling
1 (#303) can crushed pineapple, slightly drained
1 can sweetened condensed milk
1/4 c. lemon juice
1 large size container whipped topping

Mix together and chill before serving. Extra good and so easy.

Janet McGonigle

COPPER PENNY SALAD

2 lb. carrots
1 large onion
1 green pepper
1 small head cauliflower

Sauce:

1 can tomato soup
1 c. sugar
1/2 c. salad oil
3/4 c. vinegar
1 tsp. prepared mustard
1 tsp. Worcestershire sauce

Slice carrots in rounds and boil until not quite done; drain and cool. Slice onions, green pepper and break up cauliflower into small pieces. Mix carrots, onions, pepper and cauliflower in a bowl. Salt and pepper. Boil the tomato soup (undiluted) with the sugar, oil, vinegar, mustard and Worcestershire sauce. Boil until the sugar is just dissolved. Pour immediately over the vegetables and let cool.

Mrs. Glenn Carney

COTTAGE CHEESE AND PINEAPPLE SALAD

Juice of 1 (2 lb.) can sliced pineapple
Juice of 1 lemon
1 c. sugar

Bring to a boil and add package of gelatin. Whip when cool. Add 1 cup whipped cream, pineapple, nuts if you wish, and 1 package cottage cheese.

Neva Rose*

COTTAGE CHEESE SALAD

1 pkg. lemon jello
1 c. hot water
1 c. mayonnaise

Mix these together while hot. Let set. Add:

1 small ctn. cottage cheese
1/2 c. chopped celery
1/4 c. green pepper, chopped
1 Tbsp. chopped onion
2 Tbsp. horseradish

Vi Seitz

CRANBERRY FLUFF

2 c. raw cranberries
3 c. small marshmallows
3/4 c. sugar

Mix together and let stand 12 hours in refrigerator. Then add:

2 c. diced, unpeeled apples
1 small c. crushed pineapple, drained
1/2 c. walnut meats
1 pkg. Dream Whip
1/4 tsp. salt

Add to first mixture.

Marjorie Gorges

CRANBERRY SALAD

1 lb. cranberries
2 c. sugar
2 c. boiling water
2 (3 oz.) pkg. cherry jello
16 oz. pkg. frozen strawberries

Grind frozen cranberries; mix with sugar and refrigerate overnight. Dissolve jello in boiling water; add frozen strawberries; mix with cranberries. Prur into 9x12 inch pan and let set. When firm, make topping.

Topping:

1 c. pineapple juice
1 Tbsp. cornstarch
1 (3/4 oz.) pkg. whipped topping

Cook pineapple juice and cornstarch until thick; cool. Fold in Dream Whip and spread over jelled mixture. Return to refrigerator.

Mildred Griffin

CRANBERRY SALAD

1 lb. cranberries
1 c. drained pineapple
1 1/2 c. sugar
3/4 c. small marshmallows
1 large container Cool Whip

Grind cranberries and combine with sugar and pineapple; let stand in refrigerator overnight. Drain excess juice and add Cool Whip and marshmallows. Let stand 2 hours.

Janet McGonigle

CRANBERRY SALAD

1 lb. cranberries, ground
2 apples, chopped
2 oranges, ground
1 c. celery, diced
1 small can crushed pineapple
1 1/2 to 1 3/4 c. sugar
1 pkg. jello (black cherry or strawberry)
1 c. boiling water
1 c. nuts

Grind cranberries and oranges, peel and all; cover with sugar and let stand overnight. Dissolve the jello in 1 cup boiling water. Add all other ingredients and set.

Salem Church

*DOROTHY MAGOFFIN'S RASPBERRY-GRAPE WHIP

2 pkg. raspberry gelatin
1 c. grape juice
2/3 large pkg. cream cheese, softened
1/2 c. half & half, whipped

Dissolve jello in 2 cups boiling water; add 1 cup grape juice and set until mixture begins to firm. Whip half & half and add cheese; beat in jello until fluffy. Set aside to firm.

Contributed by her Children
Carole, Judy and Charles

*DOROTHY MAGOFFIN'S WHOLE CRANBERRY MOLD

Number One:

1 pkg. cherry jello
1 pkg. orange jello
1 c. pineapple juice
3 c. water (1 1/2 c. boiling)

Number Two: Use 1/2 can whole cranberries.

Number Three:

3 medium apples, diced
1 1/2 c. pineapple tidbits
1 c. diced celery
1/2 c. chopped nuts

Dissolve jello in boiling water; add cool water, juice and mix well with cranberries. Stir and chill until partially set, then add Number Three: chill until firm.

Contributed by her Children
Carole, Judy and Charles

EASY OVERNIGHT SALAD

1 large pkg. vanilla pudding
2 1/2 c. milk
30 miniature marshmallows
1 large can Mandarin oranges
1 large can pineapple tidbits, drained
2 c. whipped cream

Cook pudding with milk; let cool. Add marshmallows, orange slices and pineapple. Fold in whipped cream and mix. Let set overnight in refrigerator. You can serve on a lettuce leaf, or it's delicious just plain.

Linda McCann

FIVE CUP FRUIT SALAD

1 c. Mandarin oranges
1 c. pineapple chunks
1 c. shredded Baker's coconut (optional)
1 c. tiny marshmallows
1 c. dairy sour cream
1 c. nuts (optional)

In large bowl mix all ingredients and toss lightly; chill well. Serve on lettuce leaves and garnish with half a maraschino cherry.

Note: Maraschino cherry halves may be added to mixture.

Irene Risley

FROZEN MINT JELLO SALAD

1 (8 oz.) pkg. Kraft butter mints
1 pkg. lime jello
2 c. boiling water

Add mints and let dissolve.

15 oz. crushed pineapple
2 c. miniature marshmallows
10 oz. pkg. whipped topping

Freeze and take out of freezer 20 to 30 minutes before serving.

Essie Carey

FRUIT SALAD

1 can drained pineapple tidbits
1 can Mandarin oranges, drained
1 cantaloupe
1 can peach pie filling
1 small bottle maraschino cherries
1 to 2 tsp. lemon juice
4 bananas

Dice cantaloupe or cut into balls. Pour peach pie filling over remaining ingredients, except bananas; refrigerate. Just before serving, slice bananas into fruit. Mix.

Mrs. Iva Carney

GEORGE WASHINGTON SALAD

1 (3 oz.) pkg. cherry jello
1 can cherry pie filling
1/2 c. chopped nuts
1 c. miniature marshmallows

Mix gelatin according to directions. Put all ingredients into hot gelatin at one time. Chill and set. Makes a tart fruit salad.

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Any housewife, no matter how large her family, can always get some time to be alone -- by doing the dishes.

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GERMAN POTATO SALAD

1/2 lb. bacon (10 or 12 slices)
1/2 c. chopped onion
2 Tbsp. all-purpose flour
2 Tbsp. sugar
1 1/2 tsp. salt
1 tsp. celery seed
1/2 c. vinegar
6 c. sliced, cooked potatoes
2 hard-cooked eggs, sliced
Parsley and pimento
Bacon curls

Cook bacon until crisp; drain and crumble, reserving 1/4 cup fat. Cook onion in reserved fat until tender. Blend in flour, sugar, salt, celery seed and a dash of pepper; add vinegar and 1 cup water; cook and stir until thickened and bubbly. Add bacon, potatoes and eggs; heat thoroughly, tossing lightly. Garnish with parsley, pimento and bacon curls.

Cheryl White

GRACE'S POTATO SALAD

Boil 6 to 8 potatoes in salted water; cook until they are fork tender. Let cool, then dice. Sprinkle with sugar, celery seed and 1/2 to 1 onion, chopped. Mash 3 to 5 eggs and add to mixture; add 2 tablespoons pickle relish or chop desired amount of pickles. Add enough mayonnaise and a little pickle juice to make a moist consistency. Lastly, chop 1 small jar of pimento and gently fold in. Add additional salt to taste.

Janet McGonigle

HOT PINEAPPLE SALAD

1 (#2) can pineapple chunks
2 Tbsp. flour
1 egg
1/3 c. white sugar
1 c. grated American cheese
Marshmallows

Cream egg and sugar; add flour and pineapple juice and cook until thick. Add cheese and heat until melted. Add pineapple and pour into greased baking dish. Cover with marshmallows. Place in 325° oven and bake until marshmallows are browned.

Mrs. Glenn A. Rose,
Greeley, Co.

LEMON JELLO SALAD

2 boxes lemon jello
2 1/2 c. boiling water
1 (#2) can chunky pineapple (reserve juice)
4 bananas

Mix well and put in 12x7 inch pan and refrigerate until set. Save juice from pineapple; heat with 2 tablespoons flour, 1/2 cup sugar, 1 egg. Cook until thick; cool and add 1 package Dream Whip. Spread over jello and top with nuts.

Virginia (Duncan) Herren

LIME CREAM CHEESE SALAD

2 pkg. lime jello
1 large pkg. cream cheese
1 c. miniature marshmallows
1 large can fruit cocktail

Pour 2 cups boiling water over jello, cream cheese and marshmallows. Add 2 cups cold water and let set until thick. Whip in mixer and add fruit cocktail after whipping. Fold in 1 package prepared Dream Whip.

Cheryl White

LIME MOLD SALAD

1 pkg. lime jello
1 can crushed pineapple
1/2 tsp. salt
1/2 c. English walnuts
2/3 c. cubed celery
1/2 c. cubed cheese
1/3 c. cut pimento
1/2 c. cut stuffed olives

Drain pineapple. Put juice into large stew pan with the salt; stir in the lime jello, heat and stir until well dissolved. Remove from fire and cool some while preparing the rest of the ingredients. Add them all to the jello, mixing well. Fold in Dream Whip; pour into large flat glass Pyrex dish; refrigerate.

Isabel Brooks

LIME SOUFFLE SALAD

Vanilla pudding mix
1/2 c. diced American cheese
1 (3 oz.) pkg. lime jello
1 c. crushed pineapple

Prepare pudding according to box directions. Prepare

jello, using only 1 3/4 cups liquid, part of which is the pineapple juice. Chill. When jello is firm, whip, then add cooled pudding, cheese, pineapple. Then chill. Put in 9x9 inch dish. I usually grate cheese on top for added color.

Karen Moorman Fleming

MARINATED CARROTS

Use 5 cups cooked carrots, cut in strips. Cool and set aside. Make sauce:

1 sweet onion, minced
1 green pepper, cut in small pieces
1 red pepper, cut up
1/2 c. salad oil (Mazola)
1 c. sugar
3/4 c. vinegar
1 Tbsp. dry mustard
1 tsp. salt
Small amount garlic
1 can tomato soup

Mix dry ingredients, vinegar, oil and soup; pour over carrots. Let stand in icebox 24 hours. Sauce can be saved for another batch.

Edith Krauter

NINE DAY COLE SLAW

3 lb. head cabbage
1 green pepper
2 medium sized onions
2 c. sugar
1 c. salad oil
3/4 c. vinegar
1 tsp. celery seed
1 Tbsp. salt
2 Tbsp. sugar

Shred cabbage. Chop pepper and onions; blend with 2 cups sugar. Put salad oil, vinegar, celery seed, salt and 2 tablespoons sugar in pan. Bring mixture to a boil, stirring constantly, over high heat. Pour mixture over cabbage immediately and put in refrigerator. This is better if made a day in advance.

Mina Sifrit

ORANGE SHERBET SALAD

2 (3 oz.) pkg. orange gelatin
2 c. boiling water
1 qt. orange sherbet
2 cans Mandarin orange sections

1 large can crushed pineapple

1 1/2 c. miniature marshmallows

Dissolve gelatin in boiling water; add sherbet to mixture; stir until well mixed. Drain orange sections and pineapple; add fruit to gelatin mixture. Add marshmallows; mix well. Place in refrigerator until mixture starts to set. Pour into 13x9x2 inch pan; return to refrigerator until fully set.

*Gertrude Theede Justus
*(deceased)

PINEAPPLE APRICOT SALAD

2 small pkg. lemon jello
3 c. hot water
1/2 c. cold water

1 small pkg. miniature marshmallows

Dissolve jello in hot water; add marshmallows. Stir to dissolve. Add 1/2 cup cold water; cool until thick. Add:

1 c. crushed pineapple

1 large can apricots or 4 bananas

Pour into mold. Make topping.

Topping:

1/2 c. pineapple juice
1/2 c. apricot juice
1/2 c. sugar

2 Tbsp. flour
1 beaten egg

Cook. Set aside until cool and add 1/2 cup Dream Whip, Cool Whip or whipped canned milk and spread on top of set salad. Refrigerate.

Elizabeth Moats

PINEAPPLE CHEESE SALAD

1 can chunk pineapple
2 1/2 c. little marshmallows
1/4 lb. cheese
1 Tbsp. butter

1 egg
2 Tbsp. flour
2 Tbsp. sugar
1/8 tsp. salt

Drain pineapple. Combine flour and sugar and salt into heated juice. Pour a little of the heated mixture over beaten

egg and mix. Add butter; continue cooking until thick. Pour cooled dressing over pineapple, cheese and marshmallows. Chill.

Judy (Sanderson) Hogan
Hutchinson, Ks.

PINEAPPLE FROSTED SALAD

Fix 1 large box jello (orange, pineapple or lemon) according to directions; add 2 cups diced pineapple and when partially set, slice in 3 bananas. Cook 2 cups pineapple juice, 1/2 cup sugar, 2 heaping tablespoons cornstarch, until thick; cool. When jello is set, mix small package Cool Whip and cooked topping together. Spread over salad. Top with grated cheese (yellow).

Grace Secrest

PINEAPPLE 7-UP SALAD

2 boxes lemon jello
2 c. boiling water

Mix and let cool, but not set. Add:

2 c. 7-Up
1 can chunk pineapple, cut up
3 large bananas, cut up
1 c. small marshmallows

Use drained juice from pineapple and add enough water to make 1 cup. Add 1/2 cup sugar, 2 tablespoons flour, 1 beaten egg. Cook together until thick; remove from fire and add 2 tablespoons butter. Cool. Mix 1 package Dream Whip and mix with cooked mixture. Spread over hardened jello. Sprinkle with grated cheese. This fills a 9x13 inch pan.

Margie Heggy

PISTACHIO SALAD

1 (15 1/2 oz.) can crushed pineapple and juice
1 box pistachio nut instant pudding
1 (#2) can fruit cocktail, drained
1 c. miniature marshmallows
1 (9 oz.) container Cool Whip

Place pineapple and juice in a large bowl; add pistachio

nut instant pudding and blend well. Add fruit cocktail and marshmallows. Fold in Cool Whip. Place in Pyrex dish or bowl; refrigerate or freeze.

Mariah Risley

RASPBERRY APPLESAUCE SALAD

1 pkg. raspberry jello
1 c. boiling water
1 c. applesauce
1 (10 oz.) pkg. frozen raspberries

Dissolve jello in boiling water; add raspberries and applesauce. When set, frost with topping made from 2 cups miniature marshmallows and 1 cup sour cream.

Helen Givens

RED TOP SALAD

1 pkg. lemon jello
1 pkg. strawberry jello
1/2 c. diced celery
1/2 c. nuts
1/2 c. grated American cheese
1/2 c. salad dressing
1 c. cream, whipped (or use whipped topping)
10 large marshmallows
Small can crushed pineapple, drained

Dissolve marshmallows in hot lemon jello mixture. (Pineapple juice may be used as part of the liquid.) When jello is cool and partially set, fold in remaining ingredients. When completely set, pour red jello on top which has been allowed to partially set.

Mrs. Glenn A. Rose,
Greeley, Co.

RHUBARB SALAD

2 c. raw rhubarb
1/2 c. sugar
2 c. pineapple juice
2 (3 oz.) pkg. strawberry jello
1 c. chopped pecans
2 c. chopped apples
1 (3 oz.) pkg. cream cheese

Cook rhubarb, sugar and pineapple juice until tender; add jello and chill until syrupy. Add pecans and apples. When set, add cream cheese which has been thinned with pineapple juice. Spread the cream cheese on top of mixture.

RICE SALAD

1 lb. rice
3 apples, grated
2 (#303) cans crushed pineapple, drained
2 c. small marshmallows
1 pkg. Dream Whip, prepared as directed, or 1 (9 oz.) tub Cool Whip

Cook and cool the rice. Mix apples and pineapple together so apples won't darken. Add marshmallows. Fold into Dream Whip or Cool Whip. This is a large recipe.

Mariah Risley

STRAWBERRY-CRANBERRY SALAD

1 lb. pkg. cranberries, ground
2 c. sugar
2 pkg. cherry jello
2 c. boiling water
2 (8 oz.) pkg. frozen strawberries
1 c. pineapple juice
2 Tbsp. cornstarch
1 pkg. Dream Whip or Cool Whip

Put sugar over cranberries and let stand in refrigerator overnight. Dissolve jello in boiling water; add frozen strawberries and the cranberries immediately to jello. It jells quickly. Pour into a dish. Make topping by cooling until clear pineapple juice and cornstarch. Chill and add to Dream Whip or Cool Whip, prepared as directed on package. Put topping over strawberry-cranberry salad.

Bula Seitz*

STRAWBERRY NUT SALAD

2 (3 oz.) pkg. strawberry Jell-O
2 (10 oz.) pkg. frozen sliced strawberries, thawed
1 (1 lb. 4 oz.) can crushed pineapple
3 medium bananas, mashed
1 c. coarsely chopped nuts
1 (12x8x2 inch) baking dish
1 pt. commercial sour cream
1 c. boiling water

In large kettle, combine Jell-O with boiling water. Stir until gelatin is dissolved, then fold in, all at once, strawberries with juice, drained pineapple, bananas and walnuts. Put half of strawberry mixture into baking dish as first layer. Refrigerate until firm, about 1 1/2 hours. Evenly

spread top with sour cream; gently spread on rest of mixture. Refrigerate until serving time. Allow enough time before serving, for top layer to firm up. Cut into squares and serve on individual salad plates or in large tray.

Rosie Zimmerman,
Greeley, Co.

TACO SALAD

1 small head lettuce, cut up
1 medium onion, chopped
2 medium tomatoes, chopped
1 can kidney beans, drained
1 medium sized bag corn chips
1 bottle Catalina dressing
1 - 2 c. cheese, cubed

Combine all ingredients except the dressing; add the dressing just before serving.

Janet McGonigle

TACO SALAD

1 lb. hamburger, browned drained and cooled
1 head lettuce (small)
2 tomatoes, diced
1/4 lb. cheese, shredded
1 onion, chopped
1 can kidney beans, drained
1/2 bottle taco sauce
1/2 bottle Red Russian dressing
1 bag taco chips

Mix all ingredients and serve. This should not stand before serving. In place of taco sauce, you can use 1 package of taco powdered mix and 3/4 to 1 cup water, added to the browned hamburger and simmered. Cool and proceed as directed.

Cheryl White

THREE BEAN SALAD

1 can green beans
1 can yellow wax beans
1 can dark red kidney beans
1 small green pepper
Small amount of diced onion

Drain beans well and combine above ingredients; shake in a jar and pour over vegetables:

1/2 c. salad oil
1/2 c. sugar

1/2 c. cider vinegar
1 tsp. salt
1 tsp. black pepper

Marinate overnight.

Marjorie Gorges

TWENTY FOUR HOUR CABBAGE SALAD

1 medium head cabbage, shredded
1 green pepper, chopped
1 small onion, diced

Sprinkle 1/2 cup sugar over the above mixture. Boil 3 minutes and pour over cabbage mixture:

1 c. white vinegar
1 tsp. salt
1 tsp. celery seed
1 tsp. prepared mustard
1 tsp. pepper
1/2 c. salad oil

Cover and let stand 24 hours. Will keep several days. Very good served with sandwiches.

Edith Krauter

TWENTY FOUR HOUR SALAD

1/2 head lettuce, broken
1 c. chopped celery
1 c. green pepper, chopped
1/2 c. onion, chopped
1 can small peas, drained
2 c. salad dressing
2 Tbsp. sugar or 2 pkg. Sweet 'N Low
Shredded Cheddar cheese
4 slices bacon, fried and crumbled

Layer ingredients in order given; shred cheese over top of salad and sprinkle crumbled bacon over all. Refrigerate 24 hours. Keeps well and the lettuce will not turn.

Elaine Duncan

TWENTY FOUR HOUR SALAD

1 head lettuce
5 hard-boiled eggs
Salt
Pepper
Sugar
1 lb. bacon
1 pkg. frozen peas
1 Bermuda onion
3/4 c. mayonnaise
3/4 c. Miracle Whip
1 lb. grated Swiss cheese

Chop lettuce fine; cover bottom of 9x13 inch Pyrex baking dish. Slice hard-boiled eggs; layer on lettuce. Sprinkle with salt, pepper and sugar. Fry bacon until crisp; crumble over egg layer. Sprinkle uncooked, frozen peas over bacon. Slice onion over bacon. Combine mayonnaise and Miracle Whip; spread over onions. Sprinkle grated cheese over salad. Cover and let stand in refrigerator 24 hours before serving.

Vera Sanderson

UNDER THE SEA SALAD

1 (3 oz.) box lemon jello
2 c. hot water

Dissolve jello in hot water; add 1/2 pound marshmallows, quartered. Mix a softened 3 ounce package of cream cheese with 1/3 cup Miracle Whip and add to the liquid while still warm. When chilled and thickened, add 1 cup crushed pineapple and 1 cup prepared Dream Whip or whipped cream and a pinch of salt. Pour into oiled mold or dish and before set, pour on top 1 (3 ounce) package lime jello dissolved in 2 cups hot water and chilled until quite syrupy.

Elizabeth Moats

VEGETABLE SALAD
(Used at Shipper's Banquet)

1 box lime jello
2 c. hot water
1 c. chopped cabbage
3/4 c. diced celery
2/3 c. chopped pickles (sweet)
Small amount pimento

Dissolve jello in hot water and let cool. When jello is cool, but not set, add cabbage, celery, pickles and pimento; mix all together and let set.

Salem Church

VEGETABLE SALAD

1 (3 oz.) pkg. lime jello
1 c. boiling water
1 c. cold water

Dissolve jello in boiling water and add 1/2 cup cold water and 1/2 cup mayonnaise, whipped into jello while hot.

Let partially set; whip again. Add:

1/2 c. radishes, chopped
1/2 c. green onion, chopped
1/2 c. chopped cucumber
1 tsp. vinegar
Pinch of salt

Cool until set.

Linda Waggoner

VELVET SALAD

1 pkg. lemon jello
1 lb. marshmallows
2 c. hot water
1 small can pineapple
Nuts
1 pkg. cream cheese
1 c. salad dressing
1/2 c. whipping cream or substitute

If desired, cover all with 1 package of raspberry jello when set.

Alberta Trostle

WINTER SALAD

1 large head lettuce
1 onion
1 lb. bacon
1 head cauliflower
Salt and pepper
2 Tbsp. sugar
1 c. grated Parmesan cheese
1/2 c. mayonnaise
Juice of a lemon

Tear lettuce into small chunks and put in bottom of large bowl. Slice onion thinly and separate into rings. Scatter over lettuce. Fry bacon until crisp. Drain well and crumble over onion. Slice cauliflower; this will crumble into pieces. Add to bowl; sprinkle with salt, pepper and sugar. Sprinkle grated cheese. Mix mayonnaise with lemon juice; spoon over the top. Cover with plastic wrap and store in the refrigerator overnight. Next day, salad will have wilted down an inch or so; just before serving, toss well. If it looks limp or too moist, add additional lettuce.

DRESSINGS

AUNT LEILA'S ROQUEFORT DRESSING

1 c. mayonnaise
1 c. cultured sour cream
1 c. buttermilk
1/4 lb. Roquefort or Blue cheese, crumbled
1 tsp. garlic powder
1 tsp. lemon juice
1 Tbsp. horseradish
Salt

Mix. Will keep well.

Cheryl White

FRENCH DRESSING

1 1/2 c. salad dressing
1 1/2 c. vinegar
1 1/2 c. sugar
1 1/2 c. catsup
2 1/4 tsp. salt
2 1/4 tsp. garlic salt
2 1/4 tsp. onion salt
1 tsp. celery salt
1 tsp. Worcestershire sauce

Mix well and refrigerate. Makes 5 1/2 cups dressing.

Virginia (Duncan) Herren

FRENCH DRESSING

3/4 c. olive oil or salad oil
1/4 c. lemon juice or vinegar
1/2 tsp. salt
Dash of pepper
1/2 tsp. paprika
1 tsp. sugar

Combine and shake thoroughly before using. Serve on lettuce or green salad.

Edith Krauter

* * * * *

THANK YOU GOD

Thank you for the dirty dishes
They have a tale to tell
While others may be going hungry
We're still eating well
With health, home and happiness
We surely shouldn't fuss
For by the stack of evidence
God's been mighty good to us.

FRUIT DRESSING

1/2 c. sugar
1 tsp. flour
1 egg yolk
Juice of 1 lemon
1/2 c. unsweetened pineapple juice
1 c. heavy cream, whipped

Combine sugar, flour, and egg yolk; add fruit juices. Cook in double boiler until thick. Cool and fold in whipped cream. Serves 6.

Irene Risley

PINEAPPLE CHEESE DRESSING

1/3 c. sugar
4 tsp. cornstarch
1/4 tsp. salt
Juice of 1 lemon
Juice of 1 orange
1 c. unsweetened pineapple juice
2 eggs, well beaten
2 (3 oz.) pkg. cream cheese

Mix dry ingredients; add fruit juices and blend. Cook in double boiler 20 minutes, stirring constantly. Slowly stir into eggs. Cook 5 minutes, stirring constantly. Cool slightly. Soften cream cheese; beat in cooked mixture. Chill. Makes 2 cups.

Irene Risley

SALAD DRESSING FOR GARDEN SALADS

1 heaping Tbsp. Miracle Whip
2 Tbsp. sugar
1 Tbsp. vinegar
Salt and pepper
1 c. Pet milk or sour cream
2 hard-boiled eggs, grated
1 squirt of mustard

Essie Carey

TOMATO FRENCH DRESSING

1 Tbsp. sugar
1 tsp. salt
1 tsp. dry mustard
1 tsp. paprika
1 (10 1/2 or 11 oz.) can condensed tomato soup
1 c. vinegar
1 Tbsp. Worcestershire sauce
1 c. salad oil
1 clove garlic, grated
1 small onion, grated

Combine ingredients in a bottle or jar. Cover and shake thoroughly. Makes 1 quart.

Irene Risley

TOMATO SALAD DRESSING

1 (10 1/2 oz.) can tomato soup
1 c. salad oil
1/2 c. vinegar
1/4 c. sugar
1 tsp. salt
1/4 tsp. black pepper
1/4 tsp. cloves
1/2 tsp. paprika
2 tsp. mustard
2 tsp. grated onion

Combine all ingredients and beat 4 minutes. Store in refrigerator. This does not separate.

Aurelia Kittle

THOUSAND ISLAND DRESSING

1 pt. (2 c.) mayonnaise
1 (8 oz.) ctn. cultured sour cream
1 small onion, minced
1/4 c. sweet pickle relish
1/4 c. chili sauce
Salt and pepper

Mix well and refrigerate.

Cheryl White

VEGETABLES

BEETS

Select small tender beets. Do not cut the root and leave 1 inch of the top on. Cook in skins until tender. Place in cold water and slip the skins, top and root. If beets are small, they may be left whole, otherwise, quarter them. Bring to a boil:

3 c. white vinegar
6 c. sugar
9 c. water

Put beets in hot solution and simmer 10 minutes. Pack in hot jars and seal. Makes 10 quarts.

Linda McCann

BROCCOLI

1 pkg. frozen chopped broccoli
1 can mushroom soup
1 small jar Cheez Whiz
1 c. cooked rice, or 1/2 c. instant rice, uncooked
1/2 c. chopped onion

Cook broccoli until tender; add rice, soup, Cheez Whiz and onion. Mix and bake in 350° oven for 40 minutes.

Mrs. Everette Heggy,
Sterling, Ks.

CABBAGE SCALLOP

4 c. raw cabbage
Little salt and pepper
1 can tomatoes
1 c. grated cheese

Shred cabbage and cook in small amount of boiling salt water in covered pan for 10 minutes; drain cabbage. Grease baking dish. Place cabbage and tomatoes in layers. Season with salt and pepper; sprinkle with cheese. Bake at 350° for 30 minutes. Serves 6.

Irene Risley

CAULIFLOWER-BROCCOLI SALAD

1 large head cauliflower
1 large bunch broccoli
1 large onion
1 c. mayonnaise
2 Tbsp. sugar
2 Tbsp. vinegar
3 Tbsp. salad oil

Chop broccoli, cauliflower and onion. Mix other ingredients and mix well. Chill 1 hour.

Elaine Duncan

CORN AND BROCCOLI CASSEROLE

1 pkg. frozen broccoli
1 Tbsp. onion juice
2 slices bacon, cut into pieces
1 can cream style corn
1 c. seasoned bread stuffing
1 egg
1/4 c. butter, melted

Mix the broccoli, corn, onion juice, egg and bacon pieces. Mix together the melted butter and seasoned bread

stuffing and place on top of first mixture. Put into buttered casserole and bake for 1 hour at 350°.

Mildred Griffin

EASY AND GOOD BAKED BEANS

1 qt. cooked beans or canned pork and beans
7 oz. catsup
1 c. brown sugar
1 small onion, chopped

Pour in baking dish and bake at 350° until bubbly. Put bacon over top before baking or fry and crumble up in beans.

Ella Burgin

EGGPLANT CASSEROLE

Cube large eggplant and cook until tender in salted water.

2 Tbsp. chopped onion
1 tsp. salt
6 Tbsp. butter
1/4 tsp. each sage and pepper
1 c. cracker crumbs
1 c. cubed cheese
2 eggs, beaten
1 c. milk

Mix together and add eggplant; place in 2 quart baking dish. Bake at 325° until center rises.

Edith Krauter

FIESTA BROCCOLI

1 (7 1/4 oz.) pkg. Kraft macaroni and cheese dinner
1 (10 oz.) pkg. frozen chopped broccoli, cooked and drained
2 Tbsp. chopped pimento
1/2 tsp. salt
2 Tbsp. sliced almonds, toasted

Prepare dinner as directed on package, except using 1/2 cup milk. Add broccoli, pimento and salt; mix well. Beat thoroughly, stirring occasionally. Spoon into serving dish; top with nuts. Makes 6 servings.

Beverly Miller (Sanderson)
Snellville, Ga.

GREEN BEAN CASSEROLE

4 slices bacon, cut fine
1/4 c. chopped onion
1/2 c. catsup
1 Tbsp. Worcestershire sauce
2 cans drained green beans
1/4 c. brown sugar

Brown bacon and onion in skillet; add catsup, Worcestershire sauce and sugar. Pour over green beans in casserole dish and bake at 350° for 20 minutes.

Elaine Duncan

GREEN BEAN TEAM CASSEROLE

2 cans French style green beans
1 can cream of celery soup, undiluted
1 can fried onion rings
1 can water chestnuts, chopped, or 1/3 c. slivered almonds
1/3 c. seasoned salad croutons, crushed

Drain both cans of beans and discard liquid. Combine beans, soup, water chestnuts (or almonds) and crushed croutons. Pour into buttered casserole dish; top with onion rings and bake at 350° for 30 - 40 minutes. To adapt this for microwave cooking, mix ingredients together and pour into buttered baking dish. Cover and cook on high for 8 minutes. Remove and stir. Return to oven and cook for another 7 - 10 minutes. Top with onion rings and let set covered for about 5 minutes before serving.

Kerry (Givens) Clannin

KRAUT CASSEROLE

1 (#2 1/2) can kraut
1/2 c. oil
1 small can crushed pineapple
1 small can pimento
2/3 c. sugar
2 tsp. caraway seed

Place kraut in sieve, rinse and drain. Mix and heat oil, pineapple, pimento, sugar and caraway seed. Pour over drained kraut; stir and place in greased baking dish and bake 30 to 40 minutes at 350°.

Helen Givens

MRS. DRAKE'S FROZEN CORN

7 pt. corn, cut from cob, uncooked (scrape milk from cob)
4 c. water

Cook corn and water for 10 minutes; let cool and put into plastic sacks. Freeze.

Marian McGonigle

MY MOTHER'S BOSTON BAKED BEANS

2 lb. fresh pork
1/2 c. Wacona sorghum
1 Tbsp. dry mustard
1 qt. navy beans
2 tsp. salt

Wash and soak beans overnight in water to cover. Cut pork into bite sized chunks. Keep in refrigerator. Next morning, boil beans, adding more water, over medium heat, until the skins will peel back if lifted out of water; drain all water off. Place beans and pork in large crockery bean pot or crock pot. Add the sorghum, dry mustard, salt and hot water to cover. Bake in 325° oven about 3 hours. Uncover toward end if you wish to brown beans more.

Isabel Brooks

ORANGE SWEET POTATOES

Boil potatoes in jackets until done; peel and cover with sauce.

1 c. orange juice or 1 can frozen lemonade
1 Tbsp. cornstarch
3 Tbsp. butter or oleo
1/3 c. brown sugar
1/3 c. white sugar

Boil until clear, then pour over potatoes. Will freeze.

Essie Carey

POTATOES CHANTILLY

4 medium potatoes
1/2 c. heavy cream
3 Tbsp. butter
1/2 tsp. salt
1/8 tsp. pepper
1/2 c. grated cheese

Peel potatoes and cut into thin strips as for French fries. Place in center of large sheet of aluminum foil. Pour cream over; dot with butter and sprinkle with seasonings and cheese. Fold foil over, making a tight package. Place in shallow pan and bake in 425° oven for 1 to 1 1/2 hours.

Irene Risley

QUICKIE CHINATOWN VEGETABLES

1/2 c. pitted ripe olives
2 Tbsp. salad oil
1 1/2 c. carrots, sliced 1/4 inch thick
1 1/2 c. celery, sliced 1/4 inch thick
1 tsp. minced onion
1 Tbsp. butter

Heat oil in skillet; toss in carrots and celery in skillet and coat with oil. Sprinkle onions on top. Cover and steam over high heat about 3 minutes. Add butter and olives. Serve hot. (Don't hesitate to double the recipe. Should any be left over, marinate in French dressing and use as a salad.)

Ruth Warrick

REFRIED BEANS

1/2 lb. pinto beans
1/2 lb. navy beans
2 Tbsp. shortening
1 tsp. garlic powder, to taste
1 tsp. onion powder or diced onion

Cook the beans until tender (crock pot is the easiest). Melt shortening in a skillet. Add beans, garlic and onion and enough bean juice to make it a fairly thick consistency. Heat and serve immediately. This recipe is great to cook ahead of time and heat small amounts at a time. Keeps about a week. If used for burritos or tostadas, you would cook the beans longer and use less juice.

Pat (Duncan) Robidou

* * * * *

Wouldn't it be nice if two weeks on a vacation seemed to last as long as two weeks on a diet?

* * * * *

REFRIGERATOR SLAW (Serves 12)

1 head cabbage
2 onions
2 green peppers
2 carrots
3/4 c. sugar
1 c. salad oil
1 tsp. prepared mustard
1 tsp. celery seed
1 c. vinegar
1 tsp. sugar
1 1/2 tsp. salt

Shred vegetables. Boil together remaining ingredients; pour over vegetables and allow to cool and marinate overnight before use. Keep covered in refrigerator. Will keep for 2 weeks.

June Gladden

RICE MEXICAN STYLE

1 c. rice (long grain)
1 c. tomato sauce
1 tsp. salt
1 tsp. garlic
1 tsp. pepper
1 tsp. onion powder
3 c. water
2 - 3 Tbsp. oil for frying

Fry rice in oil until slightly toasted. Then add rest of ingredients. Add 3 cups of water; cook until water is gone, about 1/2 hour or until rice is tender. To make a variation, you can add hamburger and make Spanish Rice. Kids love it!

Pat (Duncan) Robidou

SAUERKRAUT CASSEROLE

1 (#303) can sauerkraut
1 (15 1/2 oz.) can crushed pineapple
1/3 c. salad oil
1/2 c. sugar
1 small jar pimento
Dill seed

Mix all together and bake for 30 minutes in 350° oven.

Vera Sanderson

* * * * *

Oh weary mother mixing dough,
Don't you wish that food would grow?
You lips would smile, I know, to see
A cookie bush or a pancake tree.

SCALLOPED BROCCOLI

2/3 c. chopped celery
1/3 c. diced onion
2 Tbsp. oil
1 box chopped broccoli
1 can cream of chicken soup
1/2 small jar Cheez Whiz
1 c. instant rice
1 c. water
1/2 c. milk

Simmer onion and celery for 10 minutes in oil; add broccoli, soup, cheese, water and milk and bring to boil. Pour into 1 1/2 quart baking dish. Bake 25 minutes in 350° oven.

Bertha Moorman

SCALLOPED POTATOES

1 pkg. hash browns
1 c. milk
2 Tbsp. butter
Salt and pepper to taste
1 c. onion
2 cans Cheddar cheese soup

Mix together and bake for 40 - 45 minutes at 350°.

Elaine Duncan

SCALLOPED POTATOES

2 lb. bag hash brown potatoes
1 can cream of potato soup
1 can celery soup
1 c. sour cream
Paprika, salt and pepper to taste
3 Tbsp. minced dried onion or 1 c. diced green onion

In a large mixing bowl, stir together soups and sour cream and onion; add salt, pepper and potatoes and mix well. Put into 11x17 inch baking dish; sprinkle with paprika. Bake for 1 hour in 350° oven.

Cecyle Hawk

SPANISH SNAP BEANS

1 tsp. oil
1 Tbsp. chopped onion
1/3 c. green pepper, chopped
1 can tomatoes
1 1/2 c. snap beans

Heat onion and green pepper in oil until brown; add

tomatoes and cook slowly for 15 minutes. Add snap beans and season.

Irene Risley

SUMMER SQUASH CASSEROLE

6 c. summer squash, sliced
1/4 c. onion
1 can condensed cream of chicken soup
1 c. dairy sour cream
1 c. shredded carrots
1 (8 oz.) pkg. herb seasoned stuffing mix
1/2 c. margarine, melted

In a saucepan cook sliced squash and onion in boiling water (salted) for 5 minutes and drain. Combine soup and sour cream. Stir in carrots; fold in drained squash and onion. Combine stuffing mix and margarine. Spread half of stuffing mixture in bottom of 12x8x2 inch baking dish. Spoon vegetable mix over top; sprinkle on remaining stuffing and bake at 350° for 25 - 30 minutes, or until heated through. Serves 6.

Linda Algrim

SWEET POTATO CASSEROLE

3 c. cooked and mashed potatoes
1 stick melted butter or oleo
1 c. white sugar
2 eggs, beaten
1 c. chopped coconut
1/4 c. milk
1 tsp. vanilla

Mix and place in oiled casserole.

Topping:

1/2 c. flour
3/4 c. brown sugar
1 c. nutmeats (or less)
1 stick melted butter
2 Tbsp. hot water

Mix well and place on sweet potatoes; bake 25 minutes in 350° oven.

Elizabeth Moats

SWEET POTATOES

Boil 25 pounds peeled sweet potatoes until tender (not mushy).

3 lb. brown sugar
2 qt. water
3/4 lb. butter
3 c. crushed pineapple

Mix a little cornstarch with some of the water. Mix together and cook to thicken. Spoon over cooked sweet potatoes and put in oven. Use 1 1/2 of this mixture for 1/2 bushel potatoes. Bake at 350° until bubbly.

Salem Church Bazaar

VEGETABLE CASSEROLE

1 (10 oz.) pkg. frozen green lima beans
1 (10 oz.) pkg. frozen cauliflower
1 (10 oz.) pkg. frozen broccoli spears
2 (10 1/2 oz.) cans cream of mushroom soup
1 c. cheese cubes (use mild cheese)

Cook vegetables only half the required time; put in layers. Place the cheese cubes over the vegetables and then pour heated soup over all. Move the vegetables a bit to allow soup to settle down into them. Other soups can be substituted. Bake at 350° for 35 to 40 minutes.

Marian McGonigle

ZUCCHINI CASSEROLE

Cook until tender, then drain:

1 1/2 lb. zucchini
1 chopped medium onion
Salt and pepper

Add:

1/2 c. sour cream
1 can cream of chicken soup

In another pan melt 1/2 cup oleo and mix with 1/2 package of dressing mix. Put 1/2 of dressing in a 2 quart casserole, then add zucchini mix, then the rest of dressing. Bake at 350° until bubbly.

Essie Carey

notes

HANDY CHART OF KITCHEN MATH WITH METRIC

KITCHEN MATH WITH METRIC TABLES

Measure	Equivalent	Metric (ML)
1 Tbsp.	3 tsp.	14.8 milliliters
2 Tbsp.	1 oz.	29.6 milliliters
1 jigger	1½ oz.	44.4 milliliters
¼ cup	4 Tbsp.	59.2 milliliters
1/3 cup	5 Tbsp. plus 1 tsp.	78.9 milliliters
½ cup	8 Tbsp.	118.4 milliliters
1 cup	16 Tbsp.	236.8 milliliters
1 pint	2 cups	473.6 milliliters
1 quart	4 cups	947.2 milliliters
1 liter	4 cups plus 3½ Tbsp.	1,000.0 milliliters
1 oz. (dry)	2 Tbsp.	28.35 grams
1 pound	16 oz.	453.59 grams
2.21 pounds	35.3 oz.	1.00 kilogram

THE APPROXIMATE CONVERSON FACTORS FOR UNITS OF VOLUME

To Convert from	*To*	*Multiply by*
teaspoons (tsp.)	milliliters (ml)	5
tablespoons (Tbsp.)	milliliters (ml)	15
fluid ounces (fl. oz.)	milliliters (ml)	30
cups (c)	liters (l)	0.24
pints (pt)	liters (l)	0.47
quarts (qt)	liters (l)	0.95
gallons (gal)	liters (l)	3.8
cubic feet (ft^3)	cubic meters (m^3)	0.03
cubic yards (yd^3)	cubic meters (m^3)	0.76
milliliters (ml)	fluid ounces (fl oz)	0.03
liters (l)	pints (pt)	2.1
liters (l)	quarts (qt)	1.06
liters (l)	gallons (gal)	0.26
cubic meters (m^3)	cubic feet (ft^3)	35
cubic meters (m^3)	cubic yards (yd^3)	1.3

DEEP-FAT FRYING TEMPERATURES WITHOUT A THERMOMETER

A 1-inch cube of white bread will turn golden brown:

345° to 355°	65 seconds
355° to 365°	60 seconds
365° to 375°	50 seconds
375° to 385°	40 seconds
385° to 395°	20 seconds

TABLE OF PROPORTIONS

Gelatin (unflavored) - 1 Tbsp. thickens 2 cups liquid

Salt

Soups & Sauces	1 tsp. to 1 qt. sauce
Dough	1 tsp. to 4 cups flour
Cereals	1 tsp. to 2 cups liquid
Meat	1 tsp. to 1 lb. meat
Vegetables	½ tsp. using 1 qt. water

SIMPLIFIED MEASURES

dash = less than 1/8 teaspoon
3 tsp. = 1 Tbsp.
16 Tbsp. = 1 cup
1 cup = ½ pt.
2 cups = 1 pt.
2 pt. (4 c.) = 1 qt.
4 qt. (liquid) = 1 gal.
8 qt. (solid) = 1 peck
4 pecks = 1 bushel
16 oz. = 1 lb.

If you want to measure part-cups by the tablespoon, remember:

4 Tbsp. = ¼ cup
5 1/3 Tbsp. = 1/3 cup
8 Tbsp. = ½ cup
10 2/3 Tbsp. = 2/3 cup
12 Tbsp. = ¾ cup
14 Tbsp. = 7/8 cup

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8-oz.	1 cup
picnic	1¼ cups
No. 300	1¾ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups
No. 3	4 cups
No. 10	12 to 13 cups

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BEEF

ACAPULCO CASSEROLE

1 lb. ground beef
1 c. chopped celery
1 1/2 Tbsp. Worcestershire sauce
1 (15 oz.) can red kidney beans
1 (8 oz.) can tomato sauce
1 c. chopped onion
1 clove garlic, pressed
1 tsp. chili powder
1 (1 lb.) can cream style corn
*6 corn tortillas
*1/2 c. shredded Cheddar cheese

Brown meat; drain. Add remaining ingredients, except last 2*. Cook and stir 3 minutes. Put tortilla in 2 quart round casserole and top with 1 cup sauce mixture. Top with another tortilla, then 1 cup sauce. Continue until all is used; top with cheese. Bake uncovered in 350° oven about 30 minutes. Serves 6 to 8.

Jan Green

A DIFFERENT TASTE IN MEAT LOAF

2 lb. ground beef
1 large onion
1 green pepper
2 eggs
1 c. Minute Rice
3 Tbsp. Worcestershire sauce
2 tsp. salt
1 small can tomato sauce or same amount of catsup

Chop onion and green pepper. Beat eggs. Mix all ingredients together and shape into loaf in a good sized roasting pan. Pour small amount of tomato sauce or catsup over top of loaf and add enough water to bottom of pan to keep from scorching. Cover and bake at 350° for 1 hour and 15 minutes. I like to put potatoes, onion and carrots around the loaf and cook the whole meal in one pan.

Dodie Rose

BAKED STEAK

Brown round steak, cut into serving size pieces. Mix together and pour over steak:

1 can cream of chicken soup
1/2 can water
1/2 pkg. dry Lipton onion soup mix

Bake, covered, at 300° to 325° for 2 hours or until tender.

Cheryl White

BAR-B-Q MEAT BALLS

Combine:

1 lb. hamburger
1 c. bread crumbs
1/2 c. milk

Make into balls and brown in 2 tablespoons shortening.

Sauce:

3 Tbsp. sugar
3 Tbsp. vinegar
1 1/2 c. catsup
1 small onion
1 Tbsp. Worcestershire sauce
1/2 c. water
Salt and pepper

Pour sauce over meat balls; bake 1 1/2 hours at 350°.

Cheryl White

BARB'S DEVIL BURGERS

1 lb. hamburger
1/2 c. chili sauce
2 tsp. mustard
1 1/2 tsp. horseradish
1 tsp. salt
Dash of pepper
1 Tbsp. minced onion
1 1/2 tsp. Worcestershire sauce

Mix together and spread on half of hamburger bun and broil.

Mildred Beck

BEEF AND VEGETABLES

3 fresh mangos or frozen strips (if frozen, add later)
1 1/2 lb. frozen sirloin or round steak
1 Tbsp. cornstarch
Salt and pepper
2 large onions
3 tomatoes
3 tsp. soya sauce
1/2 tsp. sugar
Garlic salt

Slice off beef very thin; season with 2 teaspoons garlic salt. Sear beef in hot skillet in 3 tablespoons hot vegetable oil and brown. Put in vegetables, mangos and onions, cut long way in 1/4 inch wide strips. Cut celery stalks diagonally into 1/4 inch pieces, salt and pepper; add 1/2 cup hot water and stir well. Cover and cook 4 minutes. Add soya sauce (mixing it with the tablespoon cornstarch and small amount of water). Stir in. Place slices of tomatoes on top; cover for 1 or 2 minutes. Add sugar. Least amount of cooking is best, as vegetables should be partially raw. Serve over cooked spaghetti or steamed rice. Sprinkle grated Romano or Parmesan cheese over your serving, if desired.

Elizabeth Moats

BEEF SAN FRANCISCO (With wine, cheese and mushrooms)

1 1/4 lb. beef sirloin steak, cut 1/4 to 3/8 inch thick
1 tsp. Worcestershire sauce
1 tsp. basil, crumbled
1/2 tsp. tarragon, crumbled
1/2 lb. mushrooms, sliced
1/2 c. dry white wine
1/4 tsp. salt
1/8 tsp. pepper
Minced parsley
6 oz. Monterey Jack cheese
1 Tbsp. flour

Cut beef into 4 servings. Rub both sides with Worcestershire sauce, basil and tarragon. Place in single layer in 12 inch ovenproof platter or glass pizza plate. In 1 quart glass measuring cup combine mushrooms, wine, salt, pepper and about 1 tablespoon parsley. Slice 2/3 cheese. Grate remaining 1/3 cheese. Place pizza plate with beef in microwave oven and cook with full power 2 minutes. Rotate dish 1/2 turn or turn beef slices over. Cook 2 minutes longer. Remove from oven. Spoon juices from beef into mushroom mixture. Cook mushrooms, uncovered, with full power 4 minutes. Lift from liquid with slotted spoon and heap on beef slices. Top mushrooms with sliced cheese. Sprinke with parsley. Toss grated cheese with flour. Stir into mushroom

liquid; cook, stirring once, 2 minutes. or until sauce is hot, thickened and smooth. Heat cheese topped beef 2 minutes or just long enough to heat through.

Maggie Risley

BEEF STROGANOFF

3 Tbsp. butter
2 (4 oz.) cans mushrooms
1 large onion, diced
1 1/2 or 2 lb. flank steak or round steak
1 Tbsp. bottled horseradish
1/2 c. water
1 1/2 tsp. salt
1/4 tsp. pepper
1 c. sour cream

Melt butter in heavy skillet and saute onion; remove from fat. Trim fat from steak and slice meat across grain into 1 inch strips. Flour and brown on all sides in butter. Place onions, mushrooms on top of meat. Add horseradish, water, salt and pepper; cover, turn on low heat and simmer about 1 hour until tender. Add sour cream; serve over cooked noodles.

Helen Givens

BEEF STROGANOFF

1 lb. round steak, cut into 3/4 inch cubes
2 Tbsp. fat
1/2 c. chopped onion
1 clove garlic, minced
1 (6 oz.) can mushrooms
1 c. sour cream
1 can tomato soup
1 Tbsp. Worcestershire sauce
6 to 8 drops Tabasco sauce
1/2 tsp. salt
Dash of pepper
1 pkg. noodles, cooked

Dip meat in flour; brown in hot fat. Add onion, garlic and mushrooms. Combine sour cream, tomato soup and seasonings. Pour over meat and simmer until tender. Serve over hot noodles. Sprinkle with Parmesan cheese.

Dodie Rose

BRISKET

Sprinkle brisket generously with garlic salt, onion salt and celery salt. Pour over 4 tablespoons liquid smoke. Put in baking pan and seal tightly with foil; store in refrigerator overnight. In morning, pepper and add generous amount of

Worcestershire sauce. Seal and bake 5 hours at 275°. Open and pour barbecue sauce on. Bake another hour. Set aside 1 hour before serving.

Mildred Beck

BURGER BUNDLES

1 box Stove-Top type stuffing mix
1 lb. ground beef
1/3 c. evaporated milk
1 can condensed cream of mushroom soup
2 Tbsp. Worcestershire sauce
1 Tbsp. catsup

Prepare stuffing according to package directions. Mix ground beef with milk and divide into 5 patties. Flatten each patty on waxed paper to form a 6 inch circle. Spoon 1/4 cup stuffing into center of each patty; draw up edges and seal. Place in a 2 quart casserole. Combine soup, Worcestershire sauce and catsup, heat until bubbly and pour over meat. Bake, uncovered, at 350° for 45 - 50 minutes. Garnish. Serves 5.

Rosie Zimmerman,
Greeley, Co.

CHILI BURRITO

Beans:

1 can pinto beans
1 can kidney beans

Bring beans to simmer and simmer until slightly thick; add 3/4 cup grated cheese. Mash beans and keep on low burner.

Chili:

1 lb. hamburger
1/2 c. chopped onion
1/4 c. green pepper
1 can stewed tomatoes (don't drain)
1 can chili beans
Dash of garlic powder
1/2 pkg. Williams chili seasoning
Salt and pepper to taste

Lay flour tortillas out flat on plate; fill with 4 tablespoons of bean mixture. Roll the flour tortilla and top with chili mixture. Serves 6.

Lea Ann White (Moorman)

CHILI CON CARNE PIE

1/4 c. chopped onion
1 1/2 lb. hamburger
1 tsp. chili powder (more or less)
1 (20 oz.) can kidney beans, drained (or Mexican style chili beans)
1 tsp. salt

Saute onion and beef; stir in remaining ingredients, except topping; simmer 10 minutes.

Corn Bread Topping:

3/4 c. corn meal
1/4 c. sifted flour
1 egg
1/4 c. soft shortening
1/2 tsp. salt
1 1/2 tsp. baking powder
1/2 c. milk

Sift together dry ingredients; add egg, milk and shortening. Beat until smooth; do not overbeat. Place hot filling in shallow 2 quart baking dish. Spoon topping around edge of dish. Bake in hot oven (425°) 15 to 18 minutes.

Mrs. Rosa Bratton,
Hutchinson, Ks.

CHILI FOR SEVENTY

8 lb. hamburger
2 1/2 lb. beans or 2 (#10) cans pork and beans
4 qt. tomatoes
5 onions
2 Tbsp. black pepper
1 stick chili or 4 Tbsp. chili powder

Brown hamburger slowly; add chopped onion and cook until tender. Add other ingredients and simmer for 30 minutes.

Salem Church

COOK-OUTS

For each person, tear off a large sheet of extra heavy duty foil. I use a piece about 30 to 32 inches in length; this is important so they will puff while cooking. Place a hamburger patty in center of the lower half of the foil; salt and pepper. Place a few onion slices over the patty. Next, peel and slice potatoes and carrots; cut potatoes like French fries. I allow 1 large potato and 1 - 2 carrots per person.

Sprinkle the potatoes and carrots over the patty and onions. Salt and pepper all to taste. Fold top half of the foil over and seal the edges well. Mark the outside with a permanent marker if desired. Place on wire screen and cook over hot coals approximately 8 minutes on each side. This cooking time depends on how hot a fire you have. It is well to check for doneness before returning to the house. We enjoy these not only for the good taste, but also the clean-up after the meal is quick; just roll up the foil you ate it in and you are through.

Janet McGonigle

CRACKED PEPPER STEAK

Take a 4 pound chuck roast, trimming off all fat and pound in the meat tenderizer. Press coarsely ground pepper into both sides of meat. Preheat grill and set at medium-high. Temperature may be elevated to cook faster, if desired. Broil on grill from 35 to 50 minutes, turning often. When done to taste, slice diagonally. Serves 6 to 8.

Howard Moore

CROCK POT BARBECUED BEEF

1 bottle hot catsup
1 heaping Tbsp. brown sugar
1 onion, chopped
2 Tbsp. Worcestershire sauce
Pinch of oregano, dry mustard and black pepper
1 (4 oz.) can taco sauce
1 Tbsp. vinegar
2 cloves garlic
3 lb. stew meat

Mix ingredients and pour over meat. Cook in crock pot 8 hours or until tender. In conventional oven, bake at 350° for 5 - 6 hours. Stir occasionally. Remove lid awhile if watery. Serve in buns.

Mildred Beck

ENCHILADAS (1 dozen)

Brown 1 pound hamburger; salt and pepper to taste. One teaspoon onion flakes or fresh onion can be chopped and added to the browning meat.

1 Tbsp. chili powder
1/4 tsp. crushed red pepper

1/4 tsp. oregano
1 1/2 tsp. garlic powder
1/4 tsp. crushed cumin
Dash of parsley (optional)
1/8 tsp. celery seed (optional)
1 doz. corn tortillas
1/2 lb. Longhorn cheese

After meat has browned and seasonings added, use:

1 (10 oz.) can hot enchilada sauce
1 (8 oz.) can tomato sauce

Simmer until ready to place in corn tortillas. Put a spoonful of mixture inside of each warm tortilla (need 1 dozen), with 2 tablespoons grated Longhorn cheese. Roll tortilla and place in 11x13 inch baking pan. When all are filled, spoon extra sauce over top and spread with grated cheese. Put in hot oven (at least 350°) and heat until cheese melts and tortillas begin to bubble, 15 - 20 minutes. Serve with tossed salad and ketchup for a yummy meal. You can leave out some of the hot pepper and it is mild enough for all the family.

Keith Hart

GROUND BEEF AND WILD RICE CASSEROLE

1/2 c. wild rice
1/2 c. regular rice
3 c. boiling water
6 Tbsp. onion, chopped
1/4 c. bacon fat
1 1/2 lb. ground beef
2 cans cream of chicken soup
2 (4 oz.) cans sliced mushrooms and liquid
2 bouillon cubes, dissolved in 1 c. hot water
1 tsp. celery salt
1 tsp. onion salt
1/4 tsp. pepper
1 tsp. garlic salt
1 tsp. paprika
1 bay leaf, crumbled
1/2 c. chopped parsley

Pour boiling water over rice; let stand 15 minutes and drain. Brown onions in fat; add meat and brown. Combine all ingredients. Let stand in casserole overnight. Bake at 325° for 1 hour and 30 minutes. Yield: 12 servings.

Carole (Magoffin) Perkins

* * * * *

Leftovers are a kind of food that are here today -- and here tomorrow.

HAMBURGER CASSEROLE

2 lb. hamburger
1 chopped onion
1 chopped pepper

Brown and drain; salt and pepper to taste. Add 1 teaspoon Worcestershire sauce, 1 cup (or more) grated sharp Cheddar cheese, 2 cups broken spaghetti, cooked (I usually use 1 small package of spaghetti), 8 ounces mushrooms with liquid, 2 cups mushroom soup, 2 cups tomato soup. Mix all together and bake at 350° for 25 to 30 minutes or until bubbly. Freezes excellently.

Linda Waggoner
Hutchinson, Ks.

HAMBURGER CORN PONE PIE

1 lb. ground beef
1/2 c. chopped onion
1 Tbsp. shortening
2 tsp. chili powder
3/4 tsp. salt
1 c. canned tomatoes
1 c. kidney beans
1 c. corn bread batter

Brown meat and chopped onion in shortening; add seasonings and tomatoes. Cover and simmer 15 minutes. Then add kidney beans. Pour meat mixture into greased casserole; top with corn bread batter, spreading carefully with wet knife. Bake at 425° for 20 minutes, or until corn bread is done.

Marian McGonigle

HAM-BURGER ROLL-UPS

1 c. fresh bread crumbs
1/2 c. milk
1 1/2 lb. ground beef
2 tsp. instant onion
(I use 1/4 to 1/2 c. fresh)
1/4 tsp. pepper
6 slices boiled ham
(I slice canned ham)
1 1/2 Tbsp. Worcestershire sauce

Let bread crumbs soak in milk a few minutes. Combine with hamburger, onion, Worcestershire sauce, salt and pepper. Spread some of this mixture on each ham slice; roll each up jelly roll fashion. Place seam down, side by side, in an oblong baking dish.

Sauce:

3 Tbsp. butter
2/3 c. brown sugar

1/2 c. juice from fruits for salads
2 tsp. prepared mustard
1 can fruits for salads

Melt butter; add brown sugar and fruit juice. Cook until sugar is melted and then stir in mustard. Pour this over ham rolls. Bake 45 minutes at 300° to 350°, basting occasionally. Now add fruits and bake 10 minutes longer until fruits are heated.

Judy Trostle
Jakarta, Indonesia

KING RANCH CASSEROLE

1 (8 oz.) pkg. cheese
1 1/2 lb. hamburger
1 large onion
1 pkg. corn chips
1 can cream of mushroom soup
1 can cream of chicken soup
1 can Ro-Tel tomatoes with green pepper

Cook hamburger and onion until done; drain. Add soups and tomatoes and crumbled corn chips. Put in 8x13 inch baking pan; cover with grated cheese. Cover with foil and bake for 1 hour at 350°; uncover last 30 minutes.

Judy Hogan

LASAGNA

Salad oil
2 large onions, chopped
1 or 2 cloves garlic
3 lb. ground chuck
1 Tbsp. salt
1 Tbsp. paprika
1 Tbsp. celery seed
1 tsp. basil
1 Tbsp. chili powder
1 tsp. Worcestershire sauce
1 tsp. soy sauce
1/2 tsp. Tabasco sauce
1 tsp. garlic salt
2 cans tomato sauce
2 cans tomato paste
1 tsp. fennel seed

Cook onion and garlic in oil; add meat and cook until all red color disappears. Add remaining ingredients; cook slowly for 2 hours. Add water as needed.

1 lb. Ricotta cheese or 8 oz. cream cheese
8 oz. Mozzarella cheese, sliced
1 c. Romano or Parmesan cheese
1 lb. lasagna noodles, cooked

Layer small amount of sauce, noodles, cheeses; repeat,

ending with sauce. Cover with foil; bake at 350° for 30 minutes. Makes 2 (9x13 inch) dishes. Freezes excellently.

*Gertrude Theede Justus (deceased)

LASAGNE ALLA GENOVESE

Meat Sauce
Cooked lasagne noodles
12 oz. Mozzarella cheese, sliced
12 oz. (1 1/2 c.) Ricotta cheese
1/2 c. grated Parmesan cheese

In a baking dish (8x12x2 inches), place in layers 1/3 sauce, 1/3 lasagne, 1/2 Mozzarella cheese, 1/2 Ricotta cheese and Parmesan cheese. Repeat, ending with a layer of lasagne and remaining sauce. Bake, covered, in a preheated 350° oven about 45 minutes.

Meat Sauce:

2 Tbsp. olive oil
1/4 lb. ground pork
3/4 lb. ground beef
1/2 c. chopped onion
1 (1 lb. 14 oz.) can whole tomatoes
1 (6 oz.) can tomato paste
2 Tbsp. grated Parmesan cheese
1 Tbsp. chopped parsley
2 cloves garlic, minced
2 tsp. salt
1/4 tsp. black pepper
1 tsp. oregano
1/2 tsp. sweet basil
1/4 tsp. anise seed

Set dial of "burner with a brain" at about 325°. Put olive oil into a 10 inch skillet; add pork, beef and onion and brown. Reset dial at about 225°; add remaining ingredients and simmer, uncovered, about 1 hour.

Lasagne Noodles:

5 qt. water
1 Tbsp. salt
1 Tbsp. olive oil
9 lasagne noodles

Set dial of "burner with a brain" at about 250°. Heat water, salt and olive oil to boiling point; add lasagne noodles and cook until tender (20 to 25 minutes). Yield: About 6 servings.

Maggie Risley

MAMMIE'S SPAGHETTI

1 1/2 lb. hamburger
1 can cream of mushroom soup
1 can tomato soup
Salt and pepper
1 soup can water
1/2 lb. spaghetti
1/2 c. grated sharp or American cheese

Brown hamburger; when brown, add soups and water. Drain off grease before you add soup; salt and pepper. Cook spaghetti as directed on package, then drain. Then add this to meat. Add cheese on top and put in 350° oven for 30 minutes. I use my electric skillet and stir now and then on low heat for that long, or longer won't hurt. You might have to add a little more water if it gets too thick in the skillet. Serve with tossed salad or cole slaw and French bread, a dessert and your meal is ready. Makes 6 to 8 servings.

Hazel Bruning

MAUL-DASHER (German Meat Dish)

Make noodle dough. Roll out as for noodles; cut into about 4 inch squares.

Meat Filling:

1 lb. hamburger
2 c. bread crumbs
Small onion
Enough milk to moisten
Salt and pepper

Make Meat Filling into balls to fit noodle squares. Fold dough around meat. A little water will help seal the dough on top. Drop in boiling water and cook slowly about an hour. Drain about 1/2 of the water off. Brown in butter 4 or 5 slices of bread (diced). Pour over the "Maul-Dasher" and it is ready to eat!

Laura Beck*

MEXICAN CASSEROLE

1 lb. lean ground beef
1 large onion, chopped
1/2 tsp. salt
1/4 tsp. garlic powder
1 (4 oz.) can chopped green chilies
1 1/2 c. grated Cheddar cheese

1 (10 oz.) can mild enchilada sauce
1 (10 3/4 oz.) can cream of mushroom soup
1/2 can (soup) water
8 tortillas

Brown meat and onion; add sauce, soup, water, seasonings and chilies. Break tortillas into pieces. Place in 9x 13 inch pan; add meat and sauce mixture. Top with grated cheese and bake at 350° for 1 hour.

Judy Hart

PAUL BUNYAN LOAF

1 lb. ground beef
1 small can tomato sauce
1 small onion
1/4 c. Parmesan cheese
1 tsp. oregano
1 tsp. salt
Dash of pepper

Cook ground beef, onion, salt and pepper until done; add Parmesan cheese and tomato sauce. Cut loaf of French bread in half. Scoop out center and fill with hamburger mixture. Place strips of American cheese and fresh tomatoes and bell peppers on top. Put under broiler until cheese is melted and bread is warm. Cut into slices and serve.

Mildred Beck

PEPPER MEAT RINGS

3 - 4 medium green peppers
1 c. cottage cheese
Pepper to taste
1 egg, beaten
1 c. sour cream
1 lb. ground beef
1/2 pkg. onion soup mix (or more, to taste)
2 cans tomato sauce

Combine meat, cottage cheese, soup mix, pepper and egg. Stuff peppers with mixture; chill 1 - 2 hours. Cut peppers into thick slices. Arrange in buttered baking dish and surround with tomato sauce. Bake at 350° for 40 minutes; remove and top each slice with sour cream. Bake 10 minutes longer.

Irene Risley

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It's a wise husband who will buy his wife such fine China that she won't trust him to wash the dishes.

PEPPER STEAK WITH RICE

3 c. hot cooked rice
1 lb. lean beef round steak, cut into 1/2 inch strips
1 Tbsp. butter
2 cloves garlic
1 1/2 c. beef broth
1 c. sliced green onions, including tops
2 green peppers, cut into strips
2 Tbsp. cornstarch
1/4 c. each soy sauce and water
2 large fresh tomatoes, cut into eighths

While rice is cooking, pound steak 1/4 inch thick; cut into 1/4 inch strips. Sprinkle meat with paprika and let stand while preparing other ingredients. Using large skillet, brown meat in butter; add garlic and broth. Cover and simmer 30 minutes. Stir in onions and green peppers; cover and cook 5 minutes more. Blend cornstarch, water and soy sauce; stir into meat mixture. Cook, stirring, until clear and thickened, about 2 minutes. Add tomatoes and stir gently. Serve over hot rice.

Judy Trostle,
Jakarta, Indonesia

PIZZA

1 pkg. dry yeast
1 c. warm water
1/4 c. sugar
1 tsp. salt
3 1/2 c. flour
1 egg
1/4 c. soft shortening

Sauce:

1 (15 oz.) can tomato sauce
1 tsp. ground oregano
1/2 tsp. salt

Mix yeast and water until dissolved; add sugar, salt and about 1/2 flour. Beat about 2 minutes. Add egg and shortening and remainder of flour; roll out and place in 2 sheet cake pans. Make sauce; place on dough. You can cook hamburger or sausage. Place on top of sauce. Add grated Mozzarella cheese; bake until golden brown in 350° oven.

Doris (Risley) Ankerholz

PIZZA

(Allow yourself a good 2 hours to prepare this recipe.)

1 c. warm water
1 pkg. active dry yeast
2 Tbsp. shortening
1/4 tsp. salt
4 c. sifted flour
2 tsp. salad oil

Sprinkle water over yeast in large mixing bowl; stir until dissolved. Add shortening, salt and half the flour; beat with wooden spoon until smooth (about 2 minutes). Gradually add remaining flour, mixing with hand until dough is stiff enough to leave side of bowl. Turn out dough onto lightly floured board; cover with bowl; let rest 10 minutes. Knead 8 to 10 minutes or until smooth and elastic. Place in lightly greased medium bowl; turn dough to bring up greased side. Cover with towel; let rise in warm place free from draft until double in bulk (about 1 hour). When 2 fingers poked in dough leave indentations, rising is sufficient. Punch down dough with fist, turn out onto lightly floured pastry cloth. Preheat oven to 450°. Spread oil over bottoms of 2 (12 inch) pizza pans. Knead dough 3 to 5 minutes. Divide in half. Roll each into a 12 inch circle. Fit each circle into a prepared pan, pressing edges onto side of pan. Spread with desired filling. Bake pizza 25 minutes or until crust is golden brown and filling is bubbly.

Filling for Pizza:

1 Tbsp. salad oil
1/4 c. coarsely chopped onions
1 lb. 3 oz. whole tomatoes, canned
1 can tomato sauce
1 small bay leaf
1 tsp. salt
1 tsp. dried oregano leaves
Dash of pepper

Heat oil slowly in 2 quart saucepan. In it saute onion until golden. Drain tomatoes, reserving liquid. Crush tomatoes with fork. (I usually just run all through blender.) In saucepan combine tomato pulp and reserved liquid with remaining ingredients over medium heat; bring to boiling. Reduce heat and simmer, stirring occasionally, 30 minutes. Remove bay leaf. Use 1 1/2 cups filling for each pizza. Suggested toppings: Olives, pepperoni, mushrooms, Mozzarella cheese, ham, Canadian bacon, onion, sausage, hamburger, salami, green pepper, Parmesan cheese. Freezes excellently.

Linda Waggoner
Hutchinson, Ks.

PIZZA LOAF

1 loaf French bread
Butter or margarine, softened
1 lb. ground beef
1/2 c. Parmesan cheese
1/2 tsp. oregano leaves
1 tsp. salt
1/8 tsp. pepper
1 1/2 Tbsp. minced onion
1 (12 oz.) can tomato paste
1/4 c. sliced olives (optional)
2 ripe tomatoes, thinly sliced
8 slices American cheese or Mozzarella cheese

Cut bread in half lengthwise; spread with butter. Combine beef, Parmesan cheese, seasonings, onion, tomato paste and olives. Spread mixture on cut sides of bread loaf. Top with tomato slices. (The tomatoes may be omitted.) Bake in moderate oven (350°) for 20 minutes. Remove from oven; top with cheese slices. Return to oven until cheese is melted, about 5 minutes.

Cheryl White

PORCUPINE BALLS

1/2 c. rice
1 1/2 lb. hamburger
1 tsp. salt
1/2 tsp. pepper
1 can tomato soup
1/2 c. water
1 Tbsp. onion
2 Tbsp. green pepper

Heat tomato soup in heavy skillet; mix other ingredients and form into balls. Drop into soup and cover; cook slowly 30 minutes or until done.

Alberta Trostle

POTATO ROUNDS AND HAMBURGER CASSEROLE

3 lb. hamburger
2 eggs
1 small onion
Salt and pepper
2 (10 oz.) pkg. frozen tater tots
2 cans cream of chicken soup

Beat eggs slightly; add hamburger, chopped onion, salt and pepper. Mix well and form into small meat balls; place in baking dish. Pour cream of chicken soup over meat balls. Place potatoes over entire top; bake for 1 hour at 350°.

Mrs. Chloie Brown

SPAGHETTI SAUCE

1 lb. hamburger
1 pkg. spaghetti sauce mix
1 (8 oz.) can tomato sauce
1 can mushrooms, drained
1/4 c. green olive juice
1/2 c. chopped onion
1 (6 oz.) can tomato paste
1 1/3 c. water
10 green olives

Brown hamburger and onions, then drain off grease. In a large saucepan combine spaghetti sauce mix, tomato paste and sauce, water, mushrooms. Start heating this, then slice the olives in about 2 or 3 pieces and put them in the sauce; pour about 1/4 cup green olive juice out of the jar. Simmer the sauce for at least 2 hours, so the flavors blend together. If you think it's too thick, add more water.

Linda (Garber) McCann

SPANISH MEAT BALLS

1 lb. hamburger
1/2 lb. sausage
1/2 c. uncooked rice
1 egg
1 large onion, chopped and browned in 1 Tbsp. butter
1 Tbsp. chili powder
Salt and pepper to taste

Mix all ingredients; mold into balls. In pan put 1 quart tomatoes and 1 quart water; let boil. Add balls; bake 2 1/2 hours in slow oven. (This is an old recipe. I use my pressure pan and cook 15 minutes with the stem at cook position. Remove pressure pan from heat and let the stem return to down postion.)

Georgia Battey

* * * * *

Tossed Salad
That's something I'm able
To toss with the best
All over the table
The floor, and the guest!

* * * * *

SPANISH RICE

1 lb. ground beef
1/2 c. chopped onion
1/3 c. chopped green pepper
1 clove garlic, minced
1 (10 3/4 oz.) can tomato soup
1/2 tsp. salt
2 Tbsp. Worcestershire sauce
Generous dash of pepper
1 c. water
1/2 c. precooked rice

In skillet cook beef, onion, green pepper and garlic until vegetables are tender; pour off fat. Add remaining ingredients; cover and bring to a boil. Cook over low heat 15 minutes or until rice is tender.

Brenda Jackson

SPANISH RICE

1 lb. ground beef
1 green pepper
1 large onion
2 Tbsp. butter
1 (15 oz.) can tomato sauce
2 Tbsp. chili pepper
2 c. Minute Rice
1 c. water
1/2 tsp. salt

Chop onion and green pepper and saute in butter; add ground beef and brown. Pour in tomato sauce and water; add chili pepper and salt. Simmer for 10 minutes and stir in rice. Remove from heat; let stand for 15 minutes. Serve.

Dodie Rose

SPANISH STEAK

1 lb. round steak
Pepper
Garlic salt
1 c. tomato sauce (more if desired)
Onions

Slice the round steak very thin; sprinkle with garlic salt and pepper. Heat 4 or 5 tablespoons of oil and brown steak very fast. Take steak out and put aside. Slice onions and fry rings in some oil. Place steak back in pan with onions on top and add amount of tomato sauce desired. Simmer about 15 minutes, covered.

Irene Risley

STEAKED SPAGHETTI

1/4 lb. grated cheese
1 large onion, chopped
1 lb. ground steak
Salt and pepper
1 1/2 c. tomato soup
2 green peppers, chopped
2 c. cooked spaghetti or macaroni

Combine cheese, onion, soup, steak, peppers and spaghetti or macaroni; season to taste. Mix thoroughly and pour into baking dish. Bake in moderate oven (375°) for about 45 minutes.

Mrs. Chloie Brown

TACO DINNER

2 lb. hamburger
1 or 2 onions
1 can tomato sauce
1 can water (tomato sauce can)
1 pkg. taco seasoning
1 can chili beans (Ellis brand)
Salt and pepper

Fry hamburger and onions together; add remaining ingredients and simmer down a little. On dinner plate put as follows: Corn chips, hamburger mixture, lettuce (shredded), tomatoes (diced), shredded cheese on top.

Sauce: Catsup diluted with water, few dashes of Red Devil sauce.

Marion McGonigle

TACO PIE

1 lb. ground beef
1 pkg. taco seasoning mix
1/2 c. water
1/3 c. sliced olives (optional)
Shredded lettuce
1 can refrigerated crescent rolls
1 1/2 c. crushed corn chips
1 c. sour cream
1 c. shredded Cheddar cheese

In a large frying pan brown ground beef; drain. Stir in seasoning mix, water and olives. Simmer 5 minutes. Separate roll dough into 8 triangles. Place in a 9 or 10 inch pie pan, pressing to form a crust. Sprinkle 1 cup corn chips over bottom of crust. Spoon meat mixture over crust and corn chips. Spread sour cream over meat mixture; cover

with cheese. Sprinkle on remaining corn chips; bake at 375° for 20 - 25 minutes until crust is golden brown. Top with shredded lettuce.

Linda Algrim

CHEESE

MACARONI AND CHEESE

4 c. hot drained, boiled macaroni (2 c. uncooked)
Dots of butter (2 Tbsp. in all)
2 eggs, beaten
1 1/4 c. cut up cheese
1 tsp. salt
1/4 tsp. pepper
3 c. milk

Layer macaroni, cheese and butter, salt and pepper; combine eggs and milk and pour over macaroni. Sprinkle with paprika; bake at 350° for 40 - 60 minutes.

Cheryl White

OVEN RICE

5 bouillon cubes (chicken or beef)
2/3 c. butter
1 c. rice
2 c. boiling water

Dissolve cubes and butter in boiling water; add 1 cup uncooked rice; cover and bake at 350° for 50 minutes. Remove from oven; let stand 10 minutes, covered. Serve.

Aurelia Kittle

QUICHE LORRAINE (Microwave)

An elegant brunch or supper.

6 slices bacon
1 c. grated Swiss cheese
Pastry for one crust pie
1/4 tsp. salt
1/4 tsp. nutmeg
Dash of cayenne pepper
1 1/2 Tbsp. flour
1 (13 oz.) can evaporated milk
4 eggs, slightly beaten
3 green onions, thinly sliced

Place bacon on metal rack in the utility dish. Cover

with paper towel; cook on high for 6 minutes; crumble into small pieces. Sprinkle 1/2 of bacon and all of cheese over baked crust. In a 4 cup measure, mix salt, nutmeg, cayenne pepper and flour. Gradually stir in milk, blending well. Cook on high for 3 1/2 minutes or until bubbly, stirring twice. Slowly stir hot creamy mixture into eggs; pour over bacon and cheese in pie crust. Top with remaining bacon and green onions. Raise shelf. Cook on low for 10 minutes; brown 5 minutes, turning once. Makes 6 servings.

Maggie Risley

CHICKEN

AUNT MARJORIE GORGES' PRESSED CHICKEN

Cook 1 chicken until done. This should be seasoned with 1 slice onion while cooking. Let chicken cool and remove bones. Grind 3 hard-boiled eggs and chicken together. Roll about 8 saltine crackers and mix with other ingredients. Add broth, about 2 cups or more. Press into pan or mold and refrigerate. Serve cold.

Dodie Rose

BARB'S CHICKEN CASSEROLE

1 c. dry rice (not instant)
1 pkg. dry onion soup
1 chicken
1 can cream of chicken or mushroom

Grease casserole. Mix ingredients in casserole dish. Put chicken on top; cover with 2 cups boiling water. Cook at 350° for 2 hours, uncovered.

Mildred Beck

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A KITCHEN PRAYER

So Bless my little kitchen, Lord,
And those who share my bread,
Bless its homey atmosphere,
And all of those I've fed.

* * * * *

CHICKEN CACCIATORE

2 1/2 lb. frying chicken
1/4 c. flour
1 tsp. salt
1/4 tsp. pepper
1/4 c. salad oil
1 (14 1/2 oz.) can tomatoes
1 (6 oz.) can tomato paste
1/2 c. chopped onion
1/4 c. green pepper
4 oz. can sliced mushrooms and liquid
1 crushed clove garlic
1/2 c. water
1/4 tsp. thyme
1 bay leaf
1 tsp. salt

Dip chicken in flour, salt and pepper; brown in oil in skillet. Combine remaining ingredients; stir to break tomatoes. Pour over chicken; cover and simmer 30 minutes. Uncover and simmer 30 minutes longer. Place chicken on serving platter; remove bay leaf. Thicken sauce. Serve with chicken and rice or noodles.

Rosa Bennett

CHICKEN CASSEROLE

1 large chicken (stew, season, cut into small pieces)
2 c. shell macaroni (boil in salt water and drain)
4 c. broth from chicken
8 Tbsp. flour to thicken broth
1/2 lb. Velveeta cheese, diced
1/2 tsp. pepper
1/2 tsp. salt

Place the above mixture in casserole (9x13 inch). Cover with the following:

2 Tbsp. melted butter
1 c. bread crumbs
1/2 c. canned milk

Bake in 325° oven for 45 minutes.

Mrs. Jack Magoffin

CHICKEN CRUNCH

1 can golden mushroom soup
3/4 c. water
1 Tbsp. finely chopped onion
1 Tbsp. finely chopped parsley (fresh or diced)
2 lb. chicken breasts or chicken pieces
1 c. crushed herb stuffing mix

Salt and pepper
2 Tbsp. melted butter

Combine soup, water, onion and parsley; dip chicken in soup mixture, then in stuffing mix combined with salt and pepper and place in baking dish; dribble melted butter over top of coated chicken. Bake 1 hour at 400°. Can be served with a sauce made by heating together equal parts of mushroom soup and sour cream. Heat, but do not boil; spoon sauce over chicken to serve, and pass additional sauce.

Mildred Beck

CHICKEN EVERY SUNDAY

1 baking hen or 2 fryers, cut up
1 can celery soup
1 can (soup) milk
1 c. rice
1 can mushroom soup
1 pkg. dried onion soup

Butter 1 large Pyrex dish; spread rice on bottom of pan. Place cut up chicken on rice. Mix soups and milk and pour over chicken. Sprinkle onion soup over all. Cover with aluminum foil and bake at 250° for 5 hours.

Aurelia Kittle

CHICKEN LOAF

Cook chicken and cut off bone; do not grind.

6 c. broth
4 c. Ritz or Hi-Ho, crushed
1 1/2 c. celery, diced
1 1/2 c. cheese, diced
2 eggs, beaten
1 can mushroom soup
1 onion, diced

Mix all together; bake at 350° for 45 minutes. Will keep for a week, unbaked. May top with buttered bread crumbs.

Aurelia Kittle

CHICKEN NOODLE CASSEROLE

1 (8 oz.) pkg. noodles, cooked
1 can cream of celery soup
1 c. grated Cheddar cheese
2 c. cooked and cubed chicken
1/4 c. green pepper, diced

1/4 c. pimento, diced
1 pkg. frozen peas
2 tsp. Worcestershire sauce
1 c. slivered almonds (optional)
Salt and pepper to taste

Mix and pour into oiled casserole; top with 1 1/2 cups soft bread crumbs mixed with melted butter or oleo and slivered almonds. Bake for 20 minutes in 400° oven.

Elizabeth Moats

CHICKEN RICE-BROCCOLI

3 lb. chicken
1 c. rice, uncooked
1 c. cream of chicken soup
1 (8 oz.) jar Cheez Whiz
4 Tbsp. oleo
1 c. chopped onion
1 c. celery in butter
1/2 c. milk
2 pkg. frozen broccoli
1/4 pkg. cracker crumbs

Boil and debone 3 pound chicken. Use the broth to cook the cup of rice. Saute onion and celery; to this add chicken soup, milk and Cheez Whiz. Cook broccoli as directed on package; mix all together. Place in buttered casserole; then put oleo and cracker crumbs on top. Bake at 350° for 30 minutes.

Essie Carey

CHICKEN AND RICE CASSEROLE

1 cut up chicken
1 c. rice
1/2 - 1 env. onion soup mix
Salt
1 can cream of chicken or cream of mushroom soup
1 can water
Pepper

Season chicken well with salt and pepper. Mix rice, cream soup, onion soup and water. Place mixture in casserole or baking pan with chicken pieces on top, skin side up. Do not cover. Bake at 350° for 1 hour and 15 minutes, or 325° for 2 hours. Extra fat may be taken off if it appears. Makes 6 servings.

Mina Sifrit

CHICKENETTE

1 3/4 c. cut spaghetti, cooked, drained, rinsed
1 3/4 c. diced chicken
1/4 c. diced green pepper
1/2 c. diced onion
1/4 c. diced pimento
1/2 c. chicken broth
1 can cream of chicken soup
1/2 lb. sharp cheese

Grate cheese (save 1/2 for top). Mix all together and sprinkle 1/2 of cheese on top. Bake at 350° for 1 hour.

Fern Nelson

CREAMED CHICKEN

Stew 1 chicken until tender; add a little onion while cooking. Pull meat off bone and add to broth. Salt and pepper and add a little cream. Thicken with mixture of flour and water; cook until right consistency. Delicious served over biscuits.

Ada Moore

DIABETIC CHICKEN SANDWICHES

1/4 c. cooked chicken, chopped
1 tsp. chopped celery
1 tsp. mayonnaise
Salt and pepper to taste

Mix well and refrigerate until serving time.

Lydia Krenzin

DOROTHY MAGOFFIN'S* SCALLOPED CHICKEN

1 pressured chicken (3 - 4 lb.)
1/2 loaf dry or toasted bread
3 stalks celery
1 good sized onion
Season to taste

Remove chicken from bone and mix with bread crumbs, celery (chopped) and chopped onion; add boiling water if not enough liquid with broth from chicken to almost cover. Top with chunks of cheese. Put into 8x10 inch pan. With too large pan the product is too dry, or too small pan, the product is too moist. Bake for 1 hour at 350°.

Contributed by her Children, Carole, Judy and Charles

EXTRA SPECIAL BAKED CHICKEN

6 - 8 chicken breasts, boned and skinned
Bacon (1 slice per breast), partially cooked
1 can mushroom soup
Dried beef (2 slices per chicken breast)
1 pt. sour cream

Wrap chicken in dried beef, then bacon. Mix soup and sour cream and pour over chicken in casserole; bake, covered, 2 hours, uncovered 1 hour at 325°.

Jan Green

LO-CAL BAKED CHICKEN

1 chicken, cut up
1/2 c. powdered milk
1 pkg. chicken bouillon
1/2 tsp. dry mustard
1 Tbsp. paprika
Pepper and salt

Roll chicken pieces in above mixture; place in baking dish and cover lightly with foil for about 45 minutes in 350° oven. The last 15 minutes, uncover to brown.

Mildred Griffin

SCALLOPED CHICKEN

1 chicken, cooked and cut up
4 c. broth
1 small onion, diced
1 c. cubed Longhorn cheese
1 c. mushroom soup
2 eggs, slightly beaten
1 1/2 c. chopped celery
4 c. crushed Ritz crackers
1 tsp. salt
Pepper

Cover with buttered bread crumbs; bake 45 minutes at 350°.

Mrs. Rosa Bratton
Hutchinson, Ks.

SCALLOPED CHICKEN

1 chicken, diced
1 1/2 c. cheese
1 1/2 c. celery
1 onion
2 eggs
4 c. broth
4 to 6 c. Ritz crackers

1 can mushroom soup
Salt and pepper

Mix all together and bake 1 hour in 350° oven.

Gertrude Justus*
Vera Sanderson

SKINNY SHAKE CHICKEN

4 c. fine dry bread crumbs
1 Tbsp. salt
1 Tbsp. paprika
1 Tbsp. celery salt
1 Tbsp. sugar
1 tsp. onion salt
1 tsp. pepper
1/2 c. vegetable oil
1 cut up chicken

Mix spices into dry crumbs; add cooking oil and mix well. Put 1/2 cup of this mixture in a sack; add a few pieces of moistened chicken at a time and shake. Arrange skin side up on foil lined shallow pan. Use no other oil. Bake at 375° for 45 minutes.

Mina Sifrit

TURKEY CASSEROLE

1 small pkg. noodles
2 c. turkey, cooked and diced
1/4 c. chopped green pepper
1 diced onion
1 can cream of mushroom soup
1/2 c. water
1/2 lb. grated sharp Cheddar cheese

Cook noodles and drain. Save 1/2 cup cheese; combine all other ingredients in large casserole. Sprinkle remaining 1/2 cup cheese over top; bake at 350° for 30 - 45 minutes.

Dodie Rose

TURKEY SUPREME

2 c. cooked turkey
2 c. uncooked macaroni
2 cans cream of chicken soup
1 c. grated cheese
2 c. milk
1/2 medium sized onion, chopped
1/2 tsp. salt
1/4 tsp. pepper
3 Tbsp. butter

Combine all ingredients except cheese; put into greased

casserole dish and grate cheese over top. Refrigerate overnight. Bake for 1 1/2 hours at 350°. Serves 8.

Vera Sanderson

FISH

FISH CHOWDER

1 large onion, chopped (1 c.)
4 Tbsp. oleo, butter or margarine
3 large potatoes, pared and sliced (4 c.)
2 tsp. basil
2 tsp. salt
1/4 tsp. pepper
2 c. water
1/2 tsp. sugar
1 (1 lb.) pkg. frozen cod or haddock fillets (sole is good - partially thawed and cubed)
1 (12 or 16 oz.) can whole kernel corn
1 tall can evaporated milk

Saute onion in butter until soft in kettle; add potatoes, salt, basil, pepper and water. Cover and simmer 15 minutes. Place fish on top of potatoes; cover again. Simmer 15 minutes or until fish flakes easily and potatoes are tender. Stir in corn and liquid and evaporated milk. Cover; heat just to boiling and sprinkle with parsley and pimento.

Carole (Magoffin) Perkins

KANSAS CITY CRAB-CHEESE SANDWICH

1/2 lb. Velveeta cheese
1/4 lb. oleo or butter
1 can crabmeat

Mix above until creamy. Put on coney buns and broil.

Mildred Beck

SALMON PATTIES

1 (1 lb.) can salmon, drained, boned and flaked
1 (10 1/2 oz.) can condensed cream of mushroom soup
1/2 c. fine dried bread crumbs
2 Tbsp. butter
2 eggs
3 Tbsp. chopped pimento
2 tsp. minced onion
1/16 tsp. pepper
1/4 tsp. salt (optional)
1 Tbsp. lemon juice (optional)

Combine all ingredients except butter; set dial of "burner with a brain" at about 325°. Melt butter in skillet. Using about 1/4 cup for each patty, cook until patties are as brown as desired (about 5 minutes) per side. If desired, serve with tartar sauce. Yield: 6 servings (12 patties).

Maggie Risley

TUNA JACKSTRAW CASSEROLE

1 (4 oz.) can shoe string potatoes
1 can cream of mushroom soup
1 can tuna (any size)
1/4 c. chopped pimento
1 (16 oz.) can evaporated milk
1 (3 oz.) can broiled mushroom slices

Save 1 cup potatoes for the top. Mix other ingredients; bake uncovered at 375° for 25 minutes.

Mildred Beck

TUNA-NOODLE CASSEROLE

2 c. (5 oz.) wide noodles, broken up
1 (12 oz.) can tuna, flaked
1 c. milk
1 c. crushed potato chips
1 can cream of mushroom soup
1 Tbsp. minced onion

Pour cooked noodles into greased 12x8x2 inch pan or dish. Cover noodles with onions; sprinkle lightly with pepper. Mix soup and milk and pour over all; cover with potato chips or bread crumbs. Bake 30 minutes at 375°. Serves 4 - 6.

Mrs. Iva Carney

LAMB

ROAST LAMB (Leg lamb)

1/4 c. vinegar
1 c. water

Lay leg of lamb in roaster with felt side up; bake for 1 hour at 350°, for about 30 minutes, uncovered. Turn oven back to 300° and pour vinegar and water mixture over lamb and put lid on. Add a little water if needed; salt as you cut up. Allow 35 minutes per pound. Large leg usually takes 5 hours.

Marian McGonigle

BARBECUED PORK CHOPS

Use 4 pounds of pork chops.

Sauce:

1 c. onions
1 c. catsup
1 c. water
2 tsp. salt
1/2 tsp. chili powder
1 tsp. paprika
2 Tbsp. Worcestershire sauce
1/4 c. vinegar
1/4 c. brown sugar
2 tsp. dry mustard

Place pork with sauce in crock pot and cook until tender, approximately 6 - 8 hours.

Judy Hogan

CONTINENTAL PORK CHOPS

6 thick pork chops
2 Tbsp. minced onion
1 (#2 1/2) can drained sauerkraut
1 c. boiling water
1 c. commercial sour cream
1 c. buttered bread crumbs
Salt and pepper

Brown pork chops in skillet; sprinkle with salt and pepper. Place in 3 quart casserole. Stir water in pan drippings from meat; add sour cream. Sprinkle onion over top of pork chops. Add sauerkraut; pour liquid over top and bake for 1 hour and 15 minutes at 350°. Uncover and add buttered crumbs; bake another 15 minutes.

Ada Moore

FAVORITE SPARERIBS

3 lb. spareribs
1 c. thinly sliced onion
3/4 c. vinegar
1 qt. canned tomatoes
1 1/2 tsp. salt
1 tsp. dry mustard (or prepared)
2 Tbsp. sugar
6 medium potatoes

Place half of the spareribs in bottom of roaster; cover with onions, topping with remaining spareribs. Combine remaining ingredients except potatoes and pour over spareribs; cover and bake for 1 hour, add potatoes and cook until tender, uncovering the last 30 minutes.

Mittie Cline*

HAM CASSEROLE

1 can cream of mushroom soup
2/3 c. milk
1 c. crushed potato chips
1 c. cooked peas
1 c. cubed ham

Combine and bake at 375° for 25 minutes. Some whole potato chips can be put on top before baking.

Mina Sifrit

HAM LOAF

1 1/2 lb. lean ground ham
1 lb. hamburger
1/2 lb. sausage
4 eggs
1/2 c. brown sugar
1 1/2 tsp. dry mustard
1/4 c. vinegar
1 c. milk

Add 40% Bran Flakes, enough to make the right consistency. Can be made into individual loaves. Bake about an hour at 350°. Will easily serve 10 to 12.

Mrs. Velma Querfeld
Hutchinson, Ks.

HAM LOAF

24 lb. cured ham
12 lb. fresh ham
3 lb. ground beef
3 doz. eggs
3 qt. milk
3 lb. bread crumbs

Mix thoroughly; mix and measure in 1/2 cup loaves. Makes 300 loaves. Allow 2 hours to be sure.

Topping:

1/2 c. brown sugar (triple)
1 tsp. dry mustard

Moisten a little with water. Put on little loaves at least 1/2 hour of baking time. Cook total time 1 1/2 hours at 350°.

Salem Church Bazaar

HAM MEDLEY CASSEROLE

1 c. chopped celery
1/2 c. green pepper
1/2 c. chopped onion
4 Tbsp. margarine
1/4 c. flour
1/2 tsp. salt and pepper
1 1/2 c. milk
3 c. cottage cheese
4 c. cooked, cubed ham
1 (8 oz.) pkg. noodles, cooked
2 Tbsp. oleo
1/2 c. dry bread crumbs

Cook vegetables in margarine; blend in flour, salt and pepper. Stir in milk and cottage cheese; cook and stir until boiling and until cheese is smooth. Stir in ham and drained noodles. Put into 3 quart casserole. Mix dry bread crumbs with melted oleo; sprinkle over top of casserole and bake in 350° oven for at least 1 hour (or until bubbly).

Ruth Lehman
McPherson, Ks.

HAM SOUFFLE WITH SWISS CHEESE SAUCE

1/2 c. mayonnaise
1/4 c. all-purpose flour
1/4 tsp. salt
Dash of pepper
1/4 c. milk
1 c. coarsely grated canned ham or Spam
2 Tbsp. snipped parsley
1/4 tsp. grated onion
4 egg whites

Heat oven to 325°. Grease quart casserole. Mix mayonnaise, flour, salt and pepper; stir in milk, ham, parsley and onion. Then stir in beaten egg whites; bake uncovered for 40 to 50 minutes.

Swiss Cheese Sauce: Stir in 1/2 pound grated processed cheese in 1/2 cup warmed milk until cheese is melted. Stir in:

1/2 tsp. Worcestershire sauce
3 drops Tabasco sauce
2 Tbsp. chopped pimento

Serve on the ham souffle.

Elizabeth Moats

PORK CHOP DINNER

Brown pork chops (4 - 5). Mix:

1/2 tsp. salt
1/4 tsp. pepper
1/3 c. Parmesan cheese

Sprinkle 1/3 of the above mixture over the pork chops. Slice potatoes over the meat; add 1/3 more of the cheese mixture over the potatoes. Slice 2 onions on top and add the rest of the cheese. Dissolve 3 beef bouillon cubes in 3/4 cup hot water and add 1 teaspoon lemon juice. Pour over the meat and potatoes. Cook in electric skillet at medium setting until the potatoes are done.

Marian McGonigle

PORK CHOPS AND STUFFING

4 pork chops (about 1 lb.)
2 Tbsp. chopped onion
1/4 c. water
3 c. soft bread cubes
1/4 c. melted oleo
1/4 tsp. poultry seasoning
1 can condensed cream of mushroom soup
1/2 can water

Brown chops on both sides; season while browning. Place in shallow baking dish. Mix together bread cubes, onion, oleo, water and seasonings. Place over chops. Blend soup and water. Pour over chops. Bake at 350° for 1 hour or until tender.

Brenda Jackson
Laura Moorman Peterson

PORK CHOPS IN SOUR CREAM

Melt 4 tablespoons butter; season and brown 6 pork chops. Remove chops and add following ingredients to drippings:

1 Tbsp. sugar
1 c. water
1 bay leaf
2 Tbsp. vinegar
1/2 c. sour cream

Bring to boil; pour over meat after inserting a clove in each chop. Cover and bake at 350° for 1 hour or longer. Remove clove before eating.

Irene Risley

SAUSAGE CASSEROLE

1 (8 oz.) pkg. elbow macaroni
1 lb. bulk pork sausage
1/2 c. green pepper strips (I usually chop)
1/2 c. chopped onion
3 Tbsp. flour
1/2 tsp. salt
2 c. milk
2 c. shredded Cheddar cheese

Cook macaroni in 3 quarts boiling, salted water 7 to 8 minutes; drain well. Brown sausage; remove and reserve 1/2 of sausage. Saute onion and green pepper in 2 tablespoons fat. Stir in flour and salt; slowly add milk and cook over medium heat, stirring until thick. Stir in 1 1/2 cups cheese. Combine macaroni and sausage and sauce. Top with 1/2 cup reserved cheese and sausage. Use a 2 quart greased casserole and bake at 400° for 25 minutes, or until brown. (I usually double this recipe - it freezes excellently.)

Linda Waggoner
Hutchinson, Ks.

SAUSAGE DRESSING

1 c. oleo or butter
1 to 1 1/2 c. minced onion or equivalent in instant onion
3 tsp. chicken bouillon dissolved in 2 c. boiling water
20 c. toasted cubed bread (about 2 loaves)
1 lb. link sausage
1/2 tsp. salt
1/4 tsp. pepper
1 tsp. poultry seasoning
4 eggs

Prepare toasted bread cubes. Fry sausage and onion (if fresh onion is used) and if a lot of grease fries out, drain excess; add seasoning to sausage; add butter and melt and add all to bread cubes. Prepare bouillon with water and add instant onion if used. Beat eggs and add bouillon mixture and beaten eggs to bread mixture. Stuff turkey with as much as needed. Put remainder in pan and bake in 350° oven about 45 minutes.

Hazel Slifer

SCRAPPLE

Boil a good size piece of ham until meat is tender, also some beef liver. After it is cool, grind and put in water or liquid; add salt and pepper to taste. Bring to boil and stir in mixture of 2 parts corn meal, 1 part flour mixed, and cook for 1/2 hour, then pan and cool. Slice and fry.

Bertha Trostle,
Hutchinson, Ks.

MISCELLANEOUS

AUNT MARJORIE GORGES' EGG NOODLES

3 eggs
1 good tsp. cream
1/2 tsp. salt or salt to taste
Broth of 1 chicken

Beat eggs and cream together; add flour until consistency is right for rolling. Roll out noodle dough until thin, about 1/8 inch thick. Cut noodles. Drop in boiling broth and stir briskly to keep them separated. Cook until tender.

Dodie Rose

OPEN FACE SANDWICHES

1/2 can Spam
1/2 lb. cheese
1 can pimento
1/2 onion

Grind all of the above; add 4 tablespoons mayonnaise; stir and put on coney buns. Broil.

Marian McGonigle

SKILLET BARBECUE SANDWICHES

1/2 c. chopped onion
2 Tbsp. butter or margarine
1 c. catsup
1/3 c. water
1/4 c. brown sugar
3 Tbsp. vinegar
1 Tbsp. prepared mustard
1 Tbsp. Worcestershire sauce
1 (12 oz.) can luncheon meat, cut into julienne strips
6 hamburger buns, split and toasted

Cook onion in butter until tender, but not brown. Stir in catsup, water, brown sugar, vinegar, mustard and

Worcestershire sauce. Add luncheon meat; simmer uncovered, 15 minutes. Serve on toasted hamburger buns. Makes 6 servings.

Mildred Beck

SPATZLE

3 c. sifted all-purpose flour
1 tsp. salt
1/8 tsp. white pepper
3 eggs, slightly beaten
1 c. water
1/4 c. butter or margarine, melted

Combine flour, salt and pepper in a medium size bowl; make well in center. Add eggs and water to well and mix thoroughly. Scoop up dough on a spatula and cut off small pieces with knife into boiling, salted water. As spatzle rises to the top, scoop out with slotted spoon and put into covered bowl until all are made. Toss with melted butter; keep warm. Makes 6 servings. I toss with buttered bread cubes. These are good served with soup beans.

Marian McGonigle

SMOOR (Beef in Soy Sauce)
(Indonesian Recipe)

1 lb. beef, cubed
2 cloves garlic
1/2 medium onion, sliced
1 c. water
1 Tbsp. vinegar
1/2 c. soy sauce, or less
1 Tbsp. sugar to taste
Dash of nutmeg
Dash of pepper
2 medium tomatoes, sliced
Dash of MSG (monosodium glutamate)

Saute garlic and onion in a small amount of oil; add beef and brown slightly. Add water, vinegar, soy sauce, sugar, nutmeg and pepper. Cook until meat is tender. Add tomatoes and MSG. Cook 5 minutes more. Serve with rice.

Judy Trostle,
Jakarta, Indonesia

BAKMI GORENG (Fried Noodles)
(Indonesian Recipe)

8 oz. pkg. thin egg noodles
2 Tbsp. oil
3 cloves garlic
1 lb. sliced meat*

2 c. broth or bouillon (chicken)
1/2 head cabbage, sliced fine
Sliced spring onions and tomatoes, cut into chunks (optional)
1 tsp. salt
Pepper to taste
MSG (a dash) (optional)
1 Tbsp. soy sauce
4 Tbsp. sweet soy sauce, if available

*One kind or a variety - I use chicken often. May use beef, pork, shrimp, gizzards or livers.

Soak noodles 5 - 10 minutes and drain in warm water. Heat oil and brown garlic; add meat and cook, stirring, about 10 minutes. Add broth and simmer until tender; add noodles and cabbage, stirring; cook until cabbage has changed color and tender, but still crunchy. Add spices and soy sauce. Add tomatoes last and stir through until they are hot. Garnish with shallot onions, sliced and fried crisp - if available.

Judy Trostle
Jakarta, Indonesia

NASI GORENG (Fried Rice)
(Indonesian Recipe)

2 c. uncooked rice
1 clove garlic
1 medium onion
2 large tomatoes
2 Tbsp. oil
1/2 to 3/4 lb. meat (ground beef, chicken, beef, pork, one or a variety)
2 Tbsp. soy sauce
1/2 tsp. MSG

Cook rice. While rice is cooking, make a paste of garlic, onion and tomatoes. Mix paste with oil in large skillet; cook. Add meat and saute until meat is done. Add soy sauce and MSG. Add rice, cook and stir until well mixed and heat through. Serve at once. Garnish with egg omelet (beaten egg fried hard and cut into narrow strips) and chopped onions that have been fried until crisp and brown.

Judy Trostle
Jakarta, Indonesia

ATJAR TIMUN (Cucumber Relish)
(Indonesian Recipe)

Slice cucumbers; using a strainer, rub with salt and squeeze the water out. Add 1 - 2 tablespoons sugar (to

taste) and 1 tablespoon vinegar (to taste). May use carrots and small red onions (shallots). Also, they do not need to be squeezed. I serve this with Bakmi and Nasi Goreng and other Indonesian food.

Judy Trostle
Jakarta, Indonesia

** NOTES **

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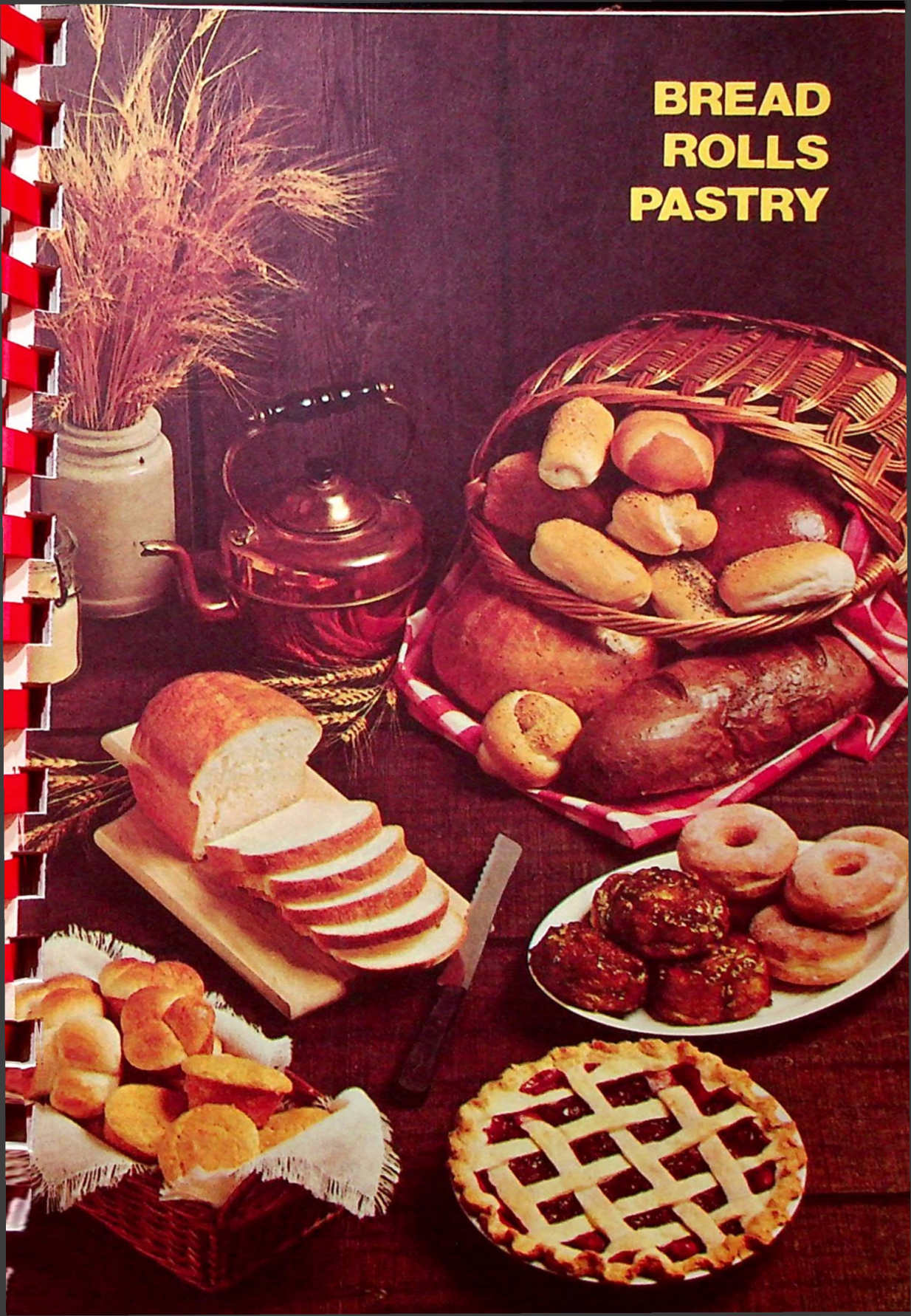
BREAD
ROLLS
PASTRY

COOKING SUGGESTIONS

To toast coconut for cakes, put in pie pan and place in moderate oven. Stir often from edges, to brown evenly.

* * * * *

Flour should be sifted once before measuring. Fill the cup without packing.

* * * * *

Do not grease the sides of cake pans, grease only the bottoms.

* * * * *

When beating egg whites do not tap beater on bowl of egg whites. The jarring of beater will cause the whites to lose a great deal of their fluffiness. The beater should be tapped on the hand to clear off the whites.

* * * * *

Rub the bottom of the soup cup with a sliced whole garlic to accent the flavor of Navy Bean Soup.

* * * * *

Eggs should be at least three days old before using in cakes.

* * * * *

SLOW OVEN . . . . . 250 to 325 degrees
MODERATE OVEN. . . . 350 to 375 degrees
HOT OVEN . . . . . 400 to 450 degrees
VERY HOT OVEN . . . . 450 to 500 degrees

* * * * *

When making cake icing or candy consisting of milk or cream and sugar, add one teaspoon of ordinary table syrup for each cup of sugar used. Boil in the usual way. Your finished product will be much smoother and not so apt to become sugary.

PRESERVED CHILDREN

Take 1 large field, half a dozen children, 2 or 3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together; put them on the field, stirring constantly. Pour the brook over the pebbles; sprinkle the field with flowers; spread over all a deep blue sky and bake in the sun. When brown, set away to cool in the bathtub.

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BREAD

APPLE BUTTER BREAD

2 c. flour
1 1/2 tsp. baking powder
1 tsp. salt
1/2 tsp. soda
1/4 c. sugar
1 1/2 tsp. cinnamon
2 eggs
3/4 c. apple butter
1/4 c. butter, melted
2 Tbsp. apple juice or milk
1/2 c. nuts
1/2 c. raisins

Mix flour, sugar and cinnamon. Beat together eggs, apple butter, butter and apple juice. Stir in nuts and raisins. Add to flour mixture, stirring until flour is moistened. Pour into 8 1/2 x 4 1/2 inch loaf pan (greased). Bake at 350° for 55 minutes; cool for 10 minutes.

Alice Mitzner

BANANA BREAD

3 ripe medium bananas
1 c. uncooked rolled oats
1/2 c. milk
1 c. packed brown sugar
1/2 c. butter
2 eggs
2 c. all-purpose flour
1 Tbsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1/2 tsp. cinnamon

Mash bananas and stir in oats and milk. Cream the sugar, butter and eggs in large mixer bowl until smooth. Beat the banana mixture and other ingredients together. Pour batter into greased loaf pan; bake until toothpick comes out clean, about 1 hour. Cool 10 minutes and take out of pan; bake at 350°.

Pat (Duncan) Robidou

BANANA NUT BREAD

Cream together:
1/2 c. shortening
1 c. sugar
2 eggs

Mix together:
3 bananas, mashed
3 Tbsp. sour milk
1 tsp. soda

Add:
2 c. flour
1 c. nuts

Cream shortening, sugar and eggs. Add banana mixture, then flour and nuts. Bake in loaves 1 hour at 350° or until done.

Mariah Risley

BANANA NUT BREAD (WITH ARTIFICIAL SWEETENER)

1/2 c. butter
1/4 c. Twin and 1 Tbsp. Sweet 10
2 eggs
4 bananas, mashed
1/4 c. nuts
2 c. flour
1 tsp. soda
1/4 c. chocolate bits

Mix in order given and bake for 45 minutes at 350°.

Elaine Duncan

BREAD IN THE POT

2 c. flour
3 tsp. baking powder
1 tsp. salt
4 Tbsp. shortening
2/3 c. milk
2 eggs

Mix dry ingredients and shortening until well blended. Beat eggs and add milk in separate bowl. Add to other ingredients. Drop on boiling broth in large spoonfuls and cover. Do not peek, but keep a slow boil for 13 minutes. Serve.

Edith Ditmars

BUTTER BRICKLE BREAD

1 pkg. Betty Crocker butter brickle cake mix
1 pkg. instant pudding mix
1/4 c. oil
1/4 c. nutmeats
1/8 c. poppy seed
4 eggs
1/2 c. hot water

Beat all ingredients in mixer and pour into 2 well

greased and floured loaf pans or may be baked in round pans. Bake 15 minutes at 350° or 45 minutes at 300°.

Marjorie Gorges

CINNAMON SWIRL LOAF

1 pkg. dry yeast
1/4 c. water
2 c. milk, scalded
1/2 c. sugar
1/2 c. shortening
2 tsp. salt
7 1/2 to 8 c. flour
2 slightly beaten eggs
3/4 c. sugar
1 1/2 tsp. cinnamon

Soften yeast in warm water. Combine next 4 ingredients; cool to lukewarm. Add 3 cups of the flour and mix well. Stir in softened yeast and eggs; beat well. Add enough of remaining flour to make a soft dough. Turn out on a lightly floured surface and knead until smooth (8 to 10 minutes). Place in lightly greased bowl; turn once to grease surface. Cover and let rise in warm place until double (1 1/2 to 2 hours). Punch down and divide dough in half. Roll each half in 15x7 inch rectangle, about 1/2 inch thick. Mix 3/4 cup sugar and the cinnamon. Reserve 2 tablespoons of mixture; sprinkle remainder over dough. Sprinkle 1 teaspoon water over each; smooth with spatula. Roll each as for jelly roll, beginning with narrow side. Seal long end. Place sealed edge down in 2 greased 9 1/2 x 5 x 3 inch loaf pans. Let rise until almost double (45 to 60 minutes). Just before baking, brush loaves with soft butter and sprinkle with remaining cinnamon and sugar. Bake in 375° oven for 35 to 40 minutes, or until done. Turn out of pans and cool on rack. Makes 2 loaves.

Mrs. Glenn Carney

COMMUNION BREAD

6 c. flour
1 tsp. sugar
1/2 lb. butter
1 pt. milk

Mix flour and sugar and work in the butter as for pastry. Add milk; roll out in sheets. Mark into 1 strips 1 inch wide and prick with fork. Bake in moderate oven. Remove from oven before it browns.

Marian McGonigle

CORN BREAD DRESSING

1 1/2 qt. dry bread
1 pt. corn bread
1/4 c. onion, chopped
1/4 c. celery, chopped
2 eggs
1 tsp. chicken seasoning
1 tsp. salt - pepper to taste
Chicken broth (enough to moisten well)

Combine ingredients and bake as you would other dressing.

Hazel Bruning

CRANBERRY-BANANA NUT BREAD

1/3 c. shortening
2/3 c. sugar
2 eggs
1 3/4 c. flour
1 c. mashed bananas
1 tsp. vanilla
1 c. drained whole cranberry sauce
2 tsp. baking powder
1/4 tsp. soda
1/2 tsp. salt
1/2 c. chopped pecans

Cream shortening, sugar, eggs and vanilla; mix dry ingredients together and add to creamed mixture. Add mashed bananas, cranberry sauce and pecans. Mix until well blended. Pour into greased loaf pan and bake 60 - 65 minutes at 350°.

Frosting:

1/4 c. oleo, melted
2 Tbsp. hot water
1 Tbsp. lemon juice
1 1/2 c. powdered sugar

Mix until smooth and spread on warm bread.

Wilma Sturgeon
Contributed by Helen Givens

DILL BREAD

1 pkg. yeast
1/4 c. lukewarm water
1 c. creamed cottage cheese
2 Tbsp. sugar
2 - 3 Tbsp. minced onion
2 Tbsp. butter
2 tsp. dill seed
2 tsp. salt
1/4 tsp. soda
1 egg
2 1/4 - 2 1/2 c. flour

Warm cheese to lukewarm; add sugar, onion, butter, dill, salt and soda. Add beaten eggs and yeast which has been softened in the lukewarm water. Add flour to form a stiff dough and knead until smooth. Let rise until double; mix down. Divide into 2 small round loaves; let rest 5 minutes. Shape and put into 2 round pans; let rise until light. Bake 40 minutes in 350° oven. Serve warm. To serve after freezing, slice and tie to hold together; butter top well. Set uncovered in 350° oven until warm.

Clara Martin

DOROTHY MAGOFFIN'S* QUICK BREAD MIX
(Homemade Bisquick)

10 c. flour
1/3 c. baking powder
1 1/2 c. shortening
2 Tbsp. salt

Use 2 cups mix and 2/3 cup milk for 12 - 15 biscuits.

Submitted by her Children
Carole, Judy and Charles

DOROTHY MAGOFFIN'S* RYE BREAD

2 tsp. dried yeast
1/3 c. lukewarm water
1/2 c. powdered milk
1 Tbsp. white sugar
1 Tbp. molasses
1 Tbsp. chicken fat or other soft shortening
1 tsp. salt
1 tsp. bead molasses
1 tsp. dill seed
1 tsp. caraway seed
1 c. coarse ground rye flour
3 c. white flour

Let yeast set in water. Mix dry ingredients and add yeast mixture. Knead and allow to rise until double in bulk. Knead down into loaf; allow to rise. Bake at 350° until sounds hollow, 30 to 40 minutes.

Submitted by her Children
Carole, Judy and Charles

EASY WHOLE WHEAT BREAD

2 pkg. dry yeast
1 Tbsp. salt
6 c. whole wheat flour

Mix yeast, salt and 4 cups flour; place in warm oven

until mixture is warm. Warm on top of stove, the following:

2 1/4 c. milk
1/4 c. cooking oil
1/4 to 1/2 c. honey or
1/4 c. sugar

Beat 1 or 2 eggs to add later. Raisins optional. Add milk mixture to flour mixture; add eggs and beat for about 3 minutes with mixer. Place other 2 cups flour (use 1 cup white flour) on kneading board; knead as much into dough mixture as possible. Place in greased bowl. Grease all sides of dough; let rise in warm place until light and doubled, 45 - 60 minutes. Punch down, shape into 2 loaves. Place in greased pans; cover and let rise 30 - 45 minutes. Bake for 40 - 45 minutes until loaf sounds hollow. Remove from pans immediately and brush top with butter. Use 350° oven or 325° oven for glass pans.

Judy Hart

EGG BREAD

3 1/2 c. flour
2 pkg. yeast
1/4 c. sugar
1 tsp. salt
1 1/2 c. milk
1/2 c. water
1/4 c. oleo
3 eggs

Mix together flour, yeast, sugar and salt. Heat milk, water and oleo to warm temperature; add flour mixture and beat 2 minutes. Add 3 eggs and beat 2 more minutes. Add a little more flour and knead until smooth. Let rise until double in size, 2 times. Braid. Bake for 30 minutes at 350°. Brush with 1 egg yolk and 1 tablespoon water.

Alice Mitzner

HOLIDAY CARROT BREAD

1 c. sugar
3/4 c. Wesson oil
2 eggs
1/2 c. nutmeats
1 1/2 c. ground raw carrots
1 1/2 c. flour
1/2 tsp. salt
1 tsp soda
1 tsp. cinnamon

Combine sugar, oil, eggs and beat well. Sift together dry ingredients and add to other mixture. Mix well and add carrots. Bake in loaf pan at 350° for 30 - 40 minutes. I usually double this recipe and it makes 3 loaves. Freezes well.

Doris Ankerholz

LEMON NUT BREAD

Butter loaf dish (8 1/2 x 4 1/2 x 2 3/4 inches). Preheat oven to 350°.

2 1/2 c sifted all-purpose flour
1 c. sugar
1/2 tsp. salt
4 tsp. baking powder
1 c. chopped nuts
1 egg, well beaten
2 tsp. grated lemon rind
1/2 c. water
3/4 c. evaporated milk
2 Tbsp. butter, melted

Sift flour, sugar, salt and baking powder together into a mixing bowl; stir in nuts. Mix the beaten egg with the lemon rind, water, evaporated milk and melted butter into a small bowl. Add egg mixture all at once to the dry ingredients and stir just until all the dry ingredients are moistened. (Batter will not be smooth.) Turn into loaf dish; bake until done, about 50 to 60 minutes. Remove from oven and cool for 10 minutes. When cold, wrap in foil and allow to ripen overnight in refrigerator before slicing.

Irene Risley

MINCE NUT BREAD

2 1/2 c. sifted flour
3/4 c. sugar
1/2 tsp. soda
1/4 tsp. salt
1 c. prepared mincemeat
1/2 c. water
1/2 c. melted shortening, cooled
1/4 c. molasses
1 slightly beaten egg
1/2 c. chopped walnuts

Sift together dry ingredients. Combine mincemeat, water, shortening, molasses and egg; add to dry ingredients, mixing well. Stir in nuts. Turn into greased 9x5x3 inch baking pan; bake in moderate oven, about 350° for 1 1/4 hours or until done. Wrap and refrigerate overnight before cutting. Makes 1 loaf.

Mrs. Velma Querfeld,
Hutchinson, Ks.

*NEVA'S FRENCH BREAD

1/4 c. sugar
1 1/3 Tbsp. salt
1/4 c. shortening
4 c. boiling water

Combine and let cool.

4 cakes yeast
1 c. warm water
1 1/2 Tbsp. sugar

Dissolve yeast in warm water; add sugar. Use 12 cups flour. Mix all ingredients; let rise and work down every 10 minutes for 4 or 5 times. Divide into 4 or 5 balls. Roll out flat and then roll up, as for a tight jelly roll. Let rise on greased pan. Slash top after risen (diagonally). Brush with egg white and water. Makes 4 or 5 loaves. Bake at 350° until done.

Ada Moore

ONION BREAD

1 pkg. yeast
1 c. warm water
1 c. sour cream
1 env. onion soup mix
1/4 tsp. soda
2 Tbsp. sugar
2 Tbsp. oleo
2 eggs
6 c. flour (approx.)
2 tsp. salt

Sprinkle yeast onto 1/4 cup warm water. In large bowl combine sour cream, onion soup mix, soda, sugar, salt, oleo, eggs and the 1 cup warm water. Beat well; stir in softened yeast. Mix, then add enough flour to form a stiff dough. Knead until smooth, about 5 minutes. Place in greased bowl; cover and let rise until double. Punch down; divide into 3 parts; form into loaves and let rise. Bake at 350° for 30 - 40 minutes. If desired, brush tops with egg white and sprinkle with sesame seed before baking.

Ruth Lehman

PERSIMMON BREAD

3 c. sugar
4 eggs
2 c. persimmon pulp
1 tsp. cinnamon
2 tsp. soda
1 c. oil
2/3 c. water
3 1/2 c. flour
1/2 tsp. nutmeg
1 tsp. salt
1 c. chopped nuts

Mix sugar, oil and eggs; add other ingredients. Grease and flour 4 (1 pound) coffee cans. Fill cans 1/2 full. Bake 1 hour at 350°. Cool before removing from the cans. Makes 4 loaves.

Esther Garber

PILGRIM'S PUMPKIN BREAD
(Substitute this cake-like bread for a sweet dessert)

1 1/2 c. sugar
1 1/2 c. flour
1 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1/2 c. salad oil
1/3 c. water
2 eggs
1 c. canned pumpkin
1/2 c. chopped walnuts
1/2 c. chopped pitted dates

In large mixing bowl combine all dry ingredients. Using an electric mixer, add the oil, water, eggs and pumpkin. Mix only until thoroughly blended, about 1 minute. Fold the nuts and dates into the batter. Pour into a greased 10 cup ring mold that has been sprinkled with cinnamon. Cook on medium for 13 to 15 minutes, turning twice. If you do not have a plastic or ceramic 10 cup ring mold, or Bundt dish, divide the batter in half and bake in a greased 1 1/2 quart loaf dish. Cool 10 minutes. Turn out of dish. Makes 2 loaves. (Microwave.)

Maggie Risley

PINEAPPLE - DATE LOAF (Tastes like a mellow fruit cake)

1/4 c. soft butter or margarine
1/2 c. sugar
1 egg
1/4 tsp. lemon extract
1 (8 1/2 oz.) can crushed pineapple
1/4 c. chopped nuts
2 1/2 c. sifted all-purpose flour
2 1/2 tsp. baking powder
1 tsp. salt
1/2 c. finely chopped, pitted dates
1/4 c. water
1/4 c. chopped maraschino cherries, well drained

Cream butter and sugar; add eggs and lemon extract. Drain pineapple and nuts to creamed mixture. Sift dry ingredients together; add dates and mix well, separating date pieces with your fingers. Stir dry ingredients into creamed

mixture alternately with reserved pineapple juice plus 1/4 cup water. Fold in the chopped maraschino cherries. Pour into a greased 9x5x3 inch loaf pan; bake in moderate oven (375°) about 55 minutes. Cool in pan 10 minutes. Remove from pan; cool completely. Makes 1 loaf.

Irene Risley

PIZZA CRUST

1 pkg. yeast
10 Tbsp. warm water
6 Tbsp. tomato sauce
1 egg
5 Tbsp. shortening
1/8 c. sugar
1 1/2 tsp. salt
1/4 to 1/2 tsp. oregano
3 c. flour

Pour warm water over yeast in a warm bowl; stir until dissolved. Mix all other ingredients together and then add yeast. Let rise 1 hour. Roll dough out and place on baking sheet or pizza pan; add desired toppings and bake at 350° until done.

Neva Rose*

PUMPKIN BREAD

3 1/2 c. flour
3 c. sugar
1 1/2 tsp. salt
2 tsp. soda
1/2 tsp. baking powder
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves
1 tsp. allspice

Sift and mix in large bowl. Make hole in middle of dry ingredients and add:

4 beaten eggs
1 c. corn oil
2/3 c. water
2 c. pumpkin
Nuts (optional)

Bake at 350° for 1 hour. Makes 2 loaves.

Ella Burgin

* * * * *

We can live without friends,
We can live without books,
But show me the man who can live without cooks.

PUMPKIN NUT BREAD

3 c. sugar
1 c. salad oil
4 eggs
2/3 c. water
2 c. pumpkin
1 c. chopped pecans

Sift together:
3 1/2 c. flour
3 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg
1 1/4 tsp. salt

Cream sugar, oil and eggs; add pumpkin and water, then the dry ingredients and mix well. Then add pecans; bake in 3 loaf pans for 1 hour or until done. Bake at 325° to 350°. Freezes well.

Mariah Risley

QUICK BISCUIT SHORTCAKE

2 c. flour
1/2 c. shortening
4 tsp. baking powder
1/2 tsp. salt
1 egg
3/4 c. milk

Blend flour, shortening, baking powder and salt. Break egg in measuring cup; beat. Add the milk. Add to dry ingredients and blend. Roll out 1/2 inch thick and cut with biscuit cutter. Double deck them. Bake on cookie sheet at 425°.

Rosa Bennett

SALLY LUNN BREAD

1 beaten egg
1/4 c. shortening
1/4 c. sugar
2 c. flour
1/2 tsp. salt
4 tsp. baking powder
1 c. milk

Mix well; mix equal parts sugar and cinnamon and sprinkle over top. Bake 30 minutes in 350° oven.

Cecyle Hawk

SOURDOUGH BREAD

Starter:

3 1/2 c. flour
1 Tbsp. sugar
1 pkg. yeast
2 c. warm water

Let stand in warm place for 2 days. Measure 1 cup to use in following recipe. Place rest in airtight container in refrigerator to store until needed. Each time use starter, add 2 cups flour to 1 cup starter and 1 1/4 cups warm water and let set overnight. Next morning, remove 1 cup for recipe and put remainder in container in refrigerator. I have gone almost 1 year between uses and it freshens by adding 1 cup warm water and 1 cup of flour to starter, mixing well and pouring all but 1 cup down the drain.

Basic Bread Recipe:

3 1/2 Tbsp. sugar
1 1/2 c. warm milk
1/4 c. shortening
2 1/2 tsp. salt
*1/4 c. cracked wheat
*1/4 c. wheat germ
6 to 6 1/2 c. flour

*Optional.

Let rise; punch down and rise. Divide and place in 2 pans. Let rise. Bake at 375° for 35 minutes or 350° for 30 minutes. Makes good cinnamon rolls with same basic dough.

Judy Magoffin Hart

SQUASH BREAD

3 c. sugar
4 eggs
2/3 c. water
3 1/3 c. flour
1 c. oil
1 tsp. nutmeg
2 c. squash
2 tsp. soda
1 tsp. salt

Put all ingredients into a large bowl and mix well with an electric mixer; beat eggs before adding to mixture. Bake in loaf pan 1 hour at 350°.

Edith Ditmars

SWEDISH RYE BREAD

Stir well:

4 c. hot water
2 c. sifted rye flour

Mix and add to the above rye mixture:

4 Tbsp. molasses
4 tsp. salt
1/2 c. brown sugar
1/2 c. shortening (I use lard)

Soften 1 package fresh yeast in a little warm water (about 1/4 cup, just enough to dissolve it). Add dissolved yeast to rye mixture. Add approximately 4 cups of white flour to make a sponge; let rise about 1 1/2 hours. Then add enough flour (white) to form a soft dough (about 3 cups). If it is just a bit sticky, it won't hurt. Let rise about 1 1/2 hours. Make into loaves, greasing as you go along. Let rise until almost double, about 1 hour. Brush loaves with slightly beaten egg. Bake as any other bread (40 - 45 minutes) in 375° oven.

Hazel Slifer

WHEAT GERM ZUCCHINI BREAD

3 eggs, beaten
1 c. granulated sugar
1 c. brown sugar
1 c. less 2 Tbsp. cooking oil
2 c. coarsely shredded zucchini (about 3 medium zucchini)
2 tsp. soda
1/2 tsp. baking powder
2 tsp. salt
1/2 c. wheat germ
2 1/2 c. unsifted flour
1 c. chopped walnuts
1/3 c. sesame seed

Beat together eggs, sugar and oil until thick and foamy. Stir in zucchini. Add soda, baking powder, salt, wheat germ and flour; mix well. Add nuts. Pour into 2 greased and floured 9x5 inch loaf pans. Sprinkle tops with sesame seed. Bake at 350° for 1 hour. Cool bread in pans about 10 minutes before removing from pans.

Ruth Warrick

* * * * *

One reason why a dog is such a lovable creature, is that his tail wags instead of his tongue.

WHOLE WHEAT BREAD

Dissolve:

1 pkg. yeast
1 c. warm water
1 Tbsp. sugar

Mix together:

4 c. warm water
1 Tbsp. salt
11 c. white flour
1/2 c. honey
1/4 c. shortening
3 1/2 c. whole wheat flour

Dissolve fat and honey in one of the cups of water. Then add other ingredients; knead until smooth and let rise until double in bulk; punch down and let rise again. Shape into loaves and let rise until light. Bake at 400° for 50 minutes. Makes 4 loaves.

Mae McGonigle*

ZUCCHINI BREAD

1 c. oil
3 eggs
2 c. sugar
2 c. peeled and grated zucchini
1 tsp. salt
1 tsp. soda
2 tsp. cinnamon
1 tsp. baking powder
3 c. flour
1 tsp. vanilla
1 c. nutmeats
3/4 c. white raisins or dates

Grease and flour 4 small loaf pans or 2 regular bread pans. Beat together oil, eggs and sugar; stir in zucchini. Measure dry ingredients together and add to zucchini mixture. Mix well. Add nuts and raisins or dates; bake 45 minutes at 350°.

Rosella Risley

CHOCOLATE COFFEE CAKE

Topping:

3/4 c. brown sugar
3 Tbsp. flour
3/4 c. chopped nuts
1 tsp. instant coffee
3 tsp. butter, melted

Mix and set aside.

Cake Part:

2 3/4 c. flour
1 1/2 tsp. soda
1 tsp. salt
2 c. brown sugar, packed
3 eggs
1 1/2 c. sour cream (not cultured)
1 1/2 tsp. vanilla
1 1/2 sq. chocolate, melted
1/2 c. boiling water

Mix as for cake; bake in 13x12 inch pan at 350° for 45 - 50 minutes. Put topping on before baking.

Cheryl White
Hazel Bruning

QUICK COFFEE CAKE

1 c. sugar
1 egg
1/2 c. raisins
1 1/2 c. flour
1 c. sour cream (thin)
1/2 tsp. soda (in cream)
1 tsp. baking powder
1 tsp. vanilla

Put in 2 layer cake pans; sprinkle with sugar and cinnamon on top and bake in moderate oven 30 minutes.

Lela Lolling

SPICE COFFEE CAKE

Cream together:
1/2 c. butter or oleo
1 c. brown sugar
2 eggs, beaten

Sift together:
2 1/2 c. flour
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. salt

Add 1 1/2 cups sour milk alternately with the dry and creamed ingredients.

Topping:

4 Tbsp. butter, melted
1 c. brown sugar
2 tsp. cinnamon
4 heaping Tbsp. flour
2/3 c. chopped nuts

Mix well. Put half of cake mixture in baking pan. Add

1/2 of topping, then the other 1/2 of cake; then last of topping on top and bake at 350° for 45 minutes or until done.

Mariah Risley
Cheryl White

WHITE COFFEE CAKE

1 1/2 c. flour
3 tsp. baking powder
1/4 tsp. salt
3/4 c. sugar
1/4 c. shortening
1 egg, beaten
1/2 c. milk
1 tsp. vanilla

Topping:

2 Tbsp. flour
2 Tbsp. butter
1/2 c. brown sugar
2 tsp. cinnamon
3/4 c. chopped nuts

Sift together 1 1/2 cups flour, baking powder, salt and 3/4 cup sugar. Cut in shortening; add beaten egg. Add milk and vanilla; mix well. Mix topping ingredients: Flour, butter, brown sugar, cinnamon and nuts. Work until crumbly. Put 1/2 of cake batter in 8 or 9 inch square pan; then put 1/2 of topping on. Add the rest of the batter; then top with rest of topping. Bake at 350° for 20 to 25 minutes in an aluminum pan or at 325° for 30 minutes in Pyrex.

Grace Secrest

ROLLS

BISCUITS SUPREME

2 c. sifted enriched flour
4 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cream of tartar
2 tsp. sugar
1/2 c. shortening
2/3 c. milk

Preheat oven to 450°. Sift together dry ingredients; cut in shortening until mixture resembles coarse crumbs. Add milk all at once; stir until dough follows fork around bowl. Turn out on lightly floured surface; knead gently 1/2 minute. Pat or roll to 1/2 inch; cut with biscuit cutter. Bake on ungreased cooky sheet in very hot oven (450°) 10 to 12 minutes. Makes 16 medium biscuits.

Aurelia Kittle

BLUEBERRY MUFFINS

Sift together into mixing bowl:

1 1/2 c. sifted flour	2 tsp. baking powder
1/3 c. sugar	1/2 tsp. salt

Cut in 1/4 cup Crisco; then add 1 well beaten egg with 1/2 cup milk. Mix only until dry ingredients are moistened. Then blend in 1 cup fresh or frozen or well drained, canned blueberries. Bake 20 to 25 minutes in greased muffin tins in 400° oven. Fill muffin tins 2/3 full. Makes 10 to 12 muffins.

Grace Secrest

BLUE RIBBON BISCUITS

2 c. flour	4 tsp. baking powder
1/2 tsp. cream of tartar	1/2 tsp. salt
2 tsp. sugar	1/2 c. shortening
1 egg, beaten	2/3 c. milk

Sift dry ingredients together; add shortening to flour mixture and blend until it looks like corn meal. Pour milk into mixture and add egg; stir to stiff dough and knead 5 times. Pat out on floured board and cut. Bake at 450° for 10 - 15 minutes.

Helen Givens

GRADE SCHOOL BREAD STICKS

Using the above biscuit recipe, roll out thin, between 1/8 to 1/4 inch thick. Place on a well buttered jelly roll sheet, or any pan with sides. Cut into strips (1x4 inches). Butter tops generously and bake until browned.

Helen Givens

BROWN ROLLS

Start 2 packages yeast in 1/4 cup lukewarm water. Sprinkle 1/2 teaspoon white sugar over yeast and add 1 beaten egg. Set aside. Combine in large bowl:

1 1/2 c. oatmeal	3/4 c. molasses

1/2 c. brown sugar, packed
1 Tbsp. salt
2 Tbsp. shortening

Pour over mixture 1 1/2 cups of boiling water; add 1 cup white flour and yeast mixture. Add 4 or 5 cups more of white flour. Knead and let rise in greased bowl until doubled. Shape into small balls placed in greased 9x13 inch cake pan. You might have a few left over. Bake in 375° oven for 30 minutes.

Karen Moorman Fleming

BUBBLE BUNS

1/2 c. finely chopped walnuts
1/3 c. sugar
1/2 tsp. ground cinnamon
1 pkg. (10) refrigerated biscuits
1/3 c. mayonnaise

Grease 10 (2 1/2 inch) muffin pan cups. In small bowl combine first 3 ingredients. Separate biscuits. Cut into quarters; shape into balls. Coat each with mayonnaise, then roll in walnut mixture. Place 4 in each muffin pan cup. Bake in 400° oven 15 to 17 minutes or until browned. Serve warm. Makes 10.

Bertha Trostle

BUTTERMILK ROLLS

2 pkg. dry yeast
1/4 c. lukewarm water
1 c. buttermilk or 1 c. hot water
1/4 c. sugar
2 tsp. salt
1/4 c. shortening
1/2 tsp. soda
About 4 1/2 c. flour

Dissolve yeast in 1/4 cup warm water. Dissolve sugar, salt and shortening in the 1 cup hot water. Add buttermilk to hot water mixture; add a little of the flour into which the soda has been added. Add the yeast mixture and the remainder of the flour until it makes a stiff dough. Cover and let rise until double in bulk. Make out into rolls and let rise; bake about 15 minutes at 350°. Makes 2 dozen rolls.

Helen Givens

CARAMEL DUMPLINGS

Melt 1 cup sugar in heavy skillet, stirring until melted and light brown in color; add 2 cups boiling water and stir until sugar is dissolved, then add 1/2 cup sugar and 1 tablespoon butter and bring to a boiling point. To make dumplings, use 1 tablespoon butter, pinch of salt, 1/2 cup sugar, 3 teaspoons baking powder, 1/2 cup milk, 1 cup flour and 1/4 teaspoon vanilla. Cream butter and sugar; mix baking powder with flour and add alternately with milk to sugar and butter mixture. Add more flour, enough to make a stiff batter. Drop by tablespoonfuls into boiling syrup; cover tightly and let boil until dumplings are done. Serve warm with whipped cream. This is an old, old recipe that has been in the family for years. An oldie, but goodie!

Helen Givens

DUMPLINGS (A favorite)

2 c. flour
4 tsp. baking powder
1/2 tsp. salt
1 Tbsp. shortening
1 beaten egg
2/3 c. milk

Mix together the dry ingredients. Blend the shortening; add egg and milk. Drop by spoonfuls into boiling chicken or beef broth. Turn burner down and cook 15 minutes, tightly covered.

Mrs. Velma Querfeld
Hutchinson, Ks.

EXTRA GOOD SWEET ROLLS

1/2 c. sugar
1 large or 2 small eggs
1/4 c. oleo
1/2 tsp. vanilla
2 tsp. salt
1/2 c. milk (warm)
2 pkg. yeast
3/4 c. warm water
Flour

Dissolve yeast in warm water. Add enough flour to make soft dough; let rise. Make into rolls. Let rise again and bake about 20 minutes in 350° oven. Frost. Makes 15 rolls.

I take small piece of dough, flour board lightly and roll it under my hands, stretching it each time I roll until it is 7 or 8 inches long, then twist to form roll.

Nana Green

FARM STYLE BISCUITS

2 c. unsifted flour
4 tsp. baking powder
2 tsp. sugar
1/2 tsp. salt
1/2 tsp. cream of tartar
1/2 c. solid shortening
2/3 c. milk
1 large egg, beaten

Sift together flour, baking powder, sugar, salt and cream of tartar. Cut in shortening until mixture resembles coarse crumbs. Add milk and egg all at once. Stir quickly until dough leaves sides of bowls. Turn out dough on lightly floured board. Pat out dough until it is about 3/4 inch thick. Cut with biscuit cutter; place on 1 inch high pan, 1 inch apart.

J. D. and Sharlene Justus
Denver, Co.

FOUNDATION SWEET ROLL DOUGH

1 1/2 cakes or 1 1/2 pkg. dry yeast
2 tsp. sugar
1/2 c. lukewarm water

Dissolve thoroughly and let stand 10 minutes or more.

1 1/2 c. milk
1/4 c. shortening
1/2 c. sugar
1 Tbsp. salt
2 eggs, beaten
1 tsp. grated lemon rind, if desired
6 c. flour

Scald milk; add shortening, sugar and salt. Cool to lukewarm or 75°. Add enough flour to make a thick batter. Thoroughly stir the yeast mixture and add to above mixture. Then add beaten eggs and lemon rind (if used); beat thoroughly. Then add enough flour to make a soft dough. Turn on a lightly floured board and knead until smooth and velvety. Place in a large greased bowl and let rise until double in bulk. Punch down and let rise again. Then shape into desired rolls.

Mariah Risley

PARKER HOUSE ROLLS

When dough is light, roll to 1/2 to 3/4 inch thick. Cut with biscuit cutter. Take each circle and brush with melted butter. Crease in the middle with the back of a knife. Fold

over and crease edges. Place 1 inch apart on greased pan; let rise. Bake in 350° oven for 15 to 20 minutes.

Mariah Risley

CINNAMON ROLLS

Roll light roll mixture 1/2 inch thick; spread with melted butter and sprinkle liberally with sugar and cinnamon. Roll as a jelly roll. Cut in 3/4 inch slices. Place in buttered pan, cut side up. Let rise until light and bake in moderate oven (350°) for 35 minutes or until done. Nuts, dates, raisins or currants may be added. Frost with powdered sugar frosting.

Mariah Risley

LAZY QUICK DOUGHNUTS

Take a thimble and cut a hole in center of canned biscuits. Fry in deep fat.

Lela Lolling

MARSHMALLOW PUFFS

2 Tbsp. sugar
1/2 tsp. cinnamon
8 large marshmallows
2 Tbsp. melted margarine
1 can Pillsbury crescent rolls

Combine sugar and cinnamon. Dip marshmallows in melted margarine; roll in sugar and cinnamon mixture. Wrap a crescent triangle around each, completely covering marshmallow and squeezing edges of dough tightly to seal. Dip in margarine; place in muffin pans, put on foil and bake at 375° for 10 - 15 minutes. (Hidden marshmallow melts and leaves a hollow puff.)

Joyce Carney
New Providence, N. J.

MASTER MIX FOR BISCUITS

9 c. sifted flour
1/3 c. baking powder
1 Tbsp. salt
2 tsp. cream of tartar
1/4 c. sugar
2 c. shortening

Sift dry ingredients; cut in shortening. Store in cupboard in closed container. When ready to use, add milk to right consistency. Two cups mix makes about 8 large biscuits.

Fern Nelson

MY MOTHER'S GRAHAM MUFFINS

2 c. graham flour
1/4 c. white flour
3/4 - 1 c. sugar
2 tsp. baking powder
1 c. milk
1 tsp. salt
1 egg
1/2 c. cream

Mix together and bake in well greased muffin tins at 325° for about 15 to 20 minutes.

Ada Moore

NEVA'S BAKING POWDER BISCUITS

2 c. flour
1/2 tsp. cream of tartar
2 tsp. sugar
1 egg
4 tsp. baking powder
1/2 tsp. salt
1/2 c. shortening (Crisco or Spry)
2/3 c. milk

Mix well; roll out and cut biscuits. Bake in hot oven. Very good.

Grace Secrest

QUICK DOUGHNUTS

3 1/4 c. biscuit mix
1/2 c. sugar
1/4 tsp. cinnamon
1 egg
1/2 c. milk
2 Tbsp. cooking oil

Beat egg; add milk and oil. Then add milk mixture to dry ingredients and stir until all is moistened. Place on lightly floured board and roll 1/2 inch thick. Cut and let stand 15 minutes. Fry in deep fat. Makes 12 to 14.

Lela Lolling

RAISED DOUGHNUTS

1 c. vegetable shortening
2 tsp. salt
1 c. sugar
1 large can evaporated milk, diluted with 1 can water, or about 3 1/2 c. milk
1 cake yeast
2 eggs, well beaten
8 c. flour
Fat for frying

Glaze:

1 (1 lb.) box powdered sugar
1/2 c. hot water
1 tsp. vanilla
1 Tbsp. butter
1 Tbsp. cornstarch

Combine shortening, sugar and salt; add scalded diluted milk; stir until shortening is melted and cool to lukewarm. Add crumbled yeast and stir; mix in eggs, then add flour gradually. Knead into smooth dough; cover and let rise until double in bulk, about 2 hours. Roll dough 1/2 inch thick and cut with doughnut cutter. Place on greased cookie sheet or pans and let rise in a warm place until very light. Fry in deep fat (360°) until brown, turning once. Place on paper towels to drain grease. Mix glaze ingredients and dip doughnuts while still warm. Stand on edge to drain. Makes 4 dozen large doughnuts. This dough can be divided and put in the refrigerator to fry fresh. (Let dough rise once before putting in refrigerator.)

Georgia Battey

RAISED DOUGHNUTS

2 cakes or pkg. dry yeast
1 c. lukewarm water
1 c. milk, scalded and cooled
1/2 c. shortening
1 c. sugar
1 tsp. salt
2 eggs
1 tsp. lemon extract
7 c. flour
Dash of nutmeg

Dissolve yeast in water; add milk. Cream shortening, sugar and salt; add eggs and lemon extract. Add 3 cups flour to yeast mixture and beat. Then add creamed mixture and beat. Add 4 more cups of flour and a dash of nutmeg. Mix and knead until smooth; let rise until double in bulk. Punch down and let rise 30 minutes longer. Roll to 1/2 inch thick; cut with doughnut cutter and let rise, cook in deep

fat and drain. Glaze with a mixture of powdered sugar, water and vanilla; not real thin, honey thick.

Mariah Risley

SWEET ROLLS

2 pkg. dry yeast
2 c. lukewarm water
1/2 c. sugar
2 tsp. salt
2/3 c. dry milk
2 eggs
1/2 c. melted shortening
7 to 7 1/2 c. flour

Dissolve yeast in lukewarm water in large bowl; mix in sugar, salt, eggs, shortening, milk and then 3 cups of flour. With hands, mix in remaining flour; turn out on floured board and knead well. Place dough in greased bowl and place in arm place to rise, covering bowl with damp cloth. Punch down afer first rising and let rise until double again. After second rising, shape dough into any variety of sweet rolls. It will make 4 dozen plain rolls, 4 dozen doughnuts, 1 large pan rolls, 1 coffee cake or 2 dozen pan rolls. Our favorite is:

1/4 dough from above recipe
Softened butter
1/4 c. sugar
1 tsp. cinnamon
1/3 c. melted butter
1/3 c. brown sugar
1/3 c. pecans

Roll dough into oblong shape on floured board; spread with softened butter. Sprinkle with sugar and cinnamon. Roll up and slice in 16 sections. In square 9 inch baking dish place mixture of melted butter, brown sugar and pecans. Lay cinnamon rolls on the mixture. Let rise and bake at 375° for 25 - 30 minutes. Turn upside down on plate. Let pans stay over rolls for 1 minute, so butterscotch runs down over them.

Mina Sifrit

SWEET ROLL DOUGH

2 cakes (or pkg.) yeast
1/4 c. lukewarm water
1 c. milk
1/4 c. butter
1/2 c. sugar
2 eggs, beaten
1 tsp. salt
5 c. sifted flour (approx.)

Crumble yeast in lukewarm water. Scald milk and add

butter, sugar and salt; cool to lukewarm. Add enough of the flour to make a thick batter. Add yeast and eggs; beat well. Add enough more flour to make a soft dough. Turn out on lightly floured board and knead until smooth and satiny. Place in greased bowl; turn dough so greased side is up. Cover and let rise until double in bulk. Work down again and make into rolls, cinnamon rolls, etc. Bake at 375° about 20 minutes.

Norma Carter

WHOLE WHEAT ROLLS

6 c. whole wheat flour
3 c. white flour
1/2 c. shortening
2 pkg. yeast
1/2 c. just warm water
1 tsp. sugar
3 c. hot water
1 Tbsp. salt
1/2 c. Wacona sorghum

In a small bowl put the warm water, sugar and stir in yeast. Let stand. In large mixing bowl put the hot water, shortening and salt, stirring until shortening melts. Then add the sorghum. Wait until it is just lukewarm, then add yeast. Stir in whole wheat flour, then the white flour. If thick enough to handle, put on floured surface and knead for 15 minutes, adding more white flour if needed. Grease the large mixing bowl; place ball of dough in, greasing its top. Set in warm place to rise until double in bulk. Grease muffin tins. Make dough into cloverleaf rolls. Let rise until double; bake at 375° until light brown.

Isabel Brooks

PASTRY

A GOOD FLAKY PIE CRUST

2 c. sifted all-purpose flour
1 tsp. salt
2/3 c. shortening
5 to 7 Tbsp. cold water

Sift flour and salt together; cut in shortening with pastry blender until pieces are the size of small peas. (For extra tender pastry, cut in half the shortening until like corn meal. Cut in remaining until like small peas.) Sprinkle 1 tablespoon water over part of mixture. Gently toss with fork and push to side of bowl; repeat until all is moistened.

Form into a ball. Flatten on lightly floured surface by pressing with edge of hand 3 times across in both directions. Roll from center to edge until 1/8 inch thick.

Dodie Rose

ADA MOORE'S CHOCOLATE PIE

3/4 c. flour
1 strong c. sugar
1 strong 1/2 c. cocoa

Stir in 1/2 cup milk and 2 eggs with above ingredients. Then add 2 cups milk and a pinch of salt. Cook over low heat until thickens. Add 1 tablespoon butter or a little cream and 1 teaspoon vanilla. Pour into baked pie shell or serve as pudding. Top with whipped cream or meringue.

Dodie Rose

APPLE DUMPLINGS

Pastry for 2 crust pie
6 medium apples
1 c. sugar
2 c. water
3 Tbsp. butter
1/4 tsp. cinnamon
1/2 c. sugar
1 1/2 tsp. cinnamon
1 Tbsp. butter

Heat oven to 425°. Roll out pastry a little less than 1/8 inch thick and cut into 6 inch squares. Pare and core an apple for each dumpling. Boil next 4 ingredients together for 2 minutes. Place an apple on each square of pastry. Fill cavities of apples with sugar; sprinkle with cinnamon and put a pat of butter on top of each. Brin opposite points of pastry up over the apple. Overlap, moisten and seal. Lift carefully; place a little apart in baking dish. Pour hot syrup around dumplings. Bake immediately 40 to 45 minutes, or until crust is nicely browned and apples are cooked through (test with fork). Serve warm with the syrup and whipped cream, if desired. A favorite of most men.

Janet McGonigle

APPLELESS APPLE PIE

2 crust pie shell
1 c. water
1 c. sugar
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 tsp. cream of tartar
2 Tbsp. butter

Bring all ingredients to boil; add 8 white soda crackers, broken up. Bake for 30 minutes total time, 15 minutes at 425°, then 15 minutes at 350°.

Elaine Duncan

APPLE PIE (Makes own crust)

1 egg, beaten
1/2 c. flour
1/2 c. nuts
1 c. apples, chopped fine
3/4 c. sugar
1 tsp. baking powder
1/4 tsp. salt

Mix all ingredients and pour into greased 8 inch pie tin. Bake at 350° for 30 minutes.

June Gladden

BLACK BOTTOM PIE
(This rich pie is requested again and again)

1/4 c. water
2 (1 oz.) sq. unsweetened chocolate
2 c. (1 pt.) half & half
4 eggs, separated
1/2 c. sugar
3 Tbsp. cornstarch
2 tsp. vanilla
2 Tbsp. milk
1 Tbsp. unflavored gelatin (1 env.)
2 tsp. rum or rum extract
1/8 tsp. cream of tartar
1/4 c. sugar
Pastry for 1 crust pie
Sweetened whipped cream
Chocolate shavings

In 2 cup liquid measure, combine water and chocolate; melt on medium for 1 to 2 minutes, stirring until chocolate is completely melted; set aside. In 2 cup liquid measure, heat half & half on high for 1 1/2 to 2 1/2 minutes or until hot. In a 1 1/2 quart casserole, beat egg yolks with a wire whisk; blend in hot half & half. Combine sugar and cornstarch; blend into egg and milk mixture. Cook on high for 2 minutes; stir. Continue to cook on high for 2 to 3 minutes, stirring every 1/2 minute until thickened. Stir in vanilla. Remove 1 cup of pudding mixture and blend into chocolate. Pour into bottom of pie shell; chill. Combine milk and gelatin in custard cup. Dissolve gelatin on high for 15 to 20 seconds. Stir to blend, then stir into remaining vanilla pudding. Flavor with rum or extract. Beat egg whites and cream of tartar until frothy; slowly beat in sugar. Beat until stiff peaks form. Stir rum flavored pudding or beat

lightly with mixer if necessary to smooth. Fold in egg whites and spoon over chocolate filling. Chill. Top with sweetened whipped cream and chocolate shavings. Makes 8 to 10 servings.

Variations: Use graham cracker crust, gingersnap crust or chocolate-cookie crust for pie shell. (Microwave.)

Maggie Risley

BLENDER PECAN PIE

3 eggs
1/2 c. canned milk
1/2 c. dark corn syrup
1/4 tsp. salt
1/4 tsp. cinnamon
1 c. sugar
1/2 tsp. vanilla
2 Tbsp. soft margarine
1 c. pecans, broken
1 unbaked 9 inch pie shell

Preheat oven to 400°. Put all ingredients except pie shell and pecans in blender in order given. Cover and blend about 5 seconds. Put pecans in pie shell and pour filling over them. Bake 35 minutes or until crust is brown and filling is puffed. Can be baked at 400° for 15 minutes and then reduce heat to 350° until a knife comes out clean.

Fern Nelson

CALIFORNIA PUMPKIN PIE (Diabetic)

2 eggs, beaten
2 Tbsp. liquid Sucaryl
3/4 tsp. cinnamon
3/4 tsp. nutmeg
1/2 tsp. ginger
1/4 tsp. cloves
1 1/2 c. pumpkin
3/4 c. evaporated milk
3/4 c. orange juice
1 pie shell, unbaked

Beat eggs; add pumpkin, milk and spices, Sucaryl and orange juice. Pour into unbaked pie shell and bake at 350° until done.

Mariah Risley

CHEDDAR CHEESE PIE

2 Tbsp. flour
4 eggs, slightly beaten
1 1/2 c. milk
1/4 tsp. salt
2 c. (8 oz.) shredded sharp Cheddar cheese
1/4 tsp. dry mustard
3/4 c. finely chopped ham
Dash of pepper
1 (9 inch) unbaked pie shell

Toss cheese with flour; add eggs, milk, ham and seasonings. Mix well. Pour into pastry shell and bake at 350° for 1 hour or until set. Makes 6 servings.

Maggie Risley

CHOCOLATE AND CREAM PIE

1 c. milk
Pinch of salt
1 c. whipping cream
1/2 c. pecans or walnuts
1/2 lb. marshmallows
1 tsp. vanilla
2 oz. semi-sweet chocolate, grated

Heat milk in double boiler; add marshmallows and stir to dissolve. Chill until partially congealed. Add salt and vanilla. Whip cream until stiff. Fold cream, grated chocolate and chopped nuts into marshmallow mixture. Pour into pie shell. May sprinkle 1/4 cup flaked coconut over top, if desired. Chill and serve.

Mary Switzer

CHOCOLATE PIE

2 c. milk
3/4 c. sugar
1 heaping Tbsp. cornstarch
1 heaping Tbsp. cocoa
Pinch of salt
2 beaten eggs
Baked pie shell

Meringue:

2 egg whites
6 Tbsp. sugar

Heat 2 cups of milk in the top of a double boiler. Mix together sugar, cornstarch, cocoa, salt, beaten eggs and a little milk; pour into the hot milk in the double boiler and cook until thick. Pour into a baked pie shell; beat egg whites until foamy, then add sugar, 1 tablespoon at a time. Continue beating until it forms stiff peaks. Put meringue on top of pie and brown at 400°.

Marian McGonigle

COCONUT CREAM PIE

2 c. milk
2 egg yolks, beaten
1 c. sugar
1/3 c. flour
1/4 tsp. salt
1 tsp. vanilla
3/4 to 1 c. coconut
Baked pie shell

Meringue:

2 egg whites
6 Tbsp. sugar

Heat in top of a double boiler 2 cups milk. Mix together egg yolks, sugar, flour and salt; add a small amount of milk to moisten the ingredients. Stir into the hot milk in the double boiler; cook until it thickens. Remove from fire and add vanilla and coconut; pour into a baked pie shell. Beat egg whites until foamy, then add 6 tablespoons sugar, one at a time. Keep beating until it forms stiff peaks. Put meringue on top of the pie and brown.

Mariah Risley

DEEP DISH APPLE PIE

8 medium apples
1/2 c. brown sugar
1/2 tsp. cinnamon
1 c. brown sugar
1 c. flour
1/2 c. butter or oleo

Peel and slice apples. Arrange in 2 quart baking dish in 2 or 3 layers, sprinkling part of the 1/2 cup brown sugar and a little cinnamon over each layer. Mix 1 cup brown sugar with flour. Work in the butter or oleo with fork, to form a crumbly mixture. Sprinkle over apples. Bake in preheated 350° oven for 1 hour or until apples are done. Serve with cream when slightly warm, or top with Dream Whip or Cool Whip when cool.

Elizabeth Moats

DO LOLLY

1 lb. butter
1 c. whipping cream
4 c. flour
1 tsp. vanilla
3 eggs
2 pkg. yeast

Mix well and chill; roll out on powdered sugar and cut into rectangles. Fill with the following mixture. Fold over

and bake on ungreased cookie sheet for 20 minutes at 350° or until golden brown.

Filling: Boil until mashable -

2 pkg. dry apricots
1 c. nuts
1 c. water

Linda Algrim

*DOROTHY MAGOFFIN'S CREAM PIE

2 c. milk (half & half)
3 Tbsp. flour
1 Tbsp. cornstarch
1/2 c. sugar
1/4 tsp. salt
2 egg yolks
1 tsp. vanilla

Combine flour, cornstarch, sugar, salt and mix thoroughly. Add to lukewarm milk, stirring constantly. Stir small amount into yolks (beaten) as starts getting thick. Return to low flame to thicken. Add vanilla (after cool) and rounding teaspoon of butter. If coconut pie, add 1/2 cup coconut. Put into baked shell. Cover with meringue. Bake until delicate brown.

Contributed by her Children
Carole, Judy and Charles

*DOROTHY MAGOFFIN'S LEMON PIE

3/4 c. sugar
1 Tbsp. flour or cornstarch
1/4 c. cold water
3/4 c. boiling water
1 Tbsp. butter
2 egg yolks
Pinch of salt
1/4 c. lemon juice
(1/2 lemon, 1/2 orange)

Combine sugar, cornstarch (dissolved in cold water) and boiling water; cook until thick. Add egg yolks and lemon juice and butter; cook until thick.

Contributed by her Children
Carole, Judy and Charles

DOROTHY MAGOFFIN'S* PLAIN PASTRY MIX

This is what we used for 4-H growing up.

7 c. flour
1 Tbsp. salt
1 lb. lard or 2 1/4 c. shortening

Add 3 to 5 tablespoons water and 1 1/2 cups mix for single crust. Use 2 1/2 cups for a 2 crust pie.

Contributed by her Children
Carole, Judy and Charles

*DOROTHY MAGOFFIN'S PUMPKIN PIE

2 eggs (whole)
1 3/4 c. pumpkin
1 c. brown sugar
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. ginger
1 1/2 to 1 3/4 c. milk

Mix eggs and pumpkin, sugar and spices; stir in milk and add to unbaked pastry shell. Bake for 45 minutes in 400° oven. Insert knife in pie and it will come out clean when done.

Contributed by her Children
Carole, Judy and Charles

FRENCH COCONUT PIE

3 eggs, beat well
1 1/2 c. sugar
1 stick oleo, melted
1 c. coconut
1 tsp. vanilla

Pour in unbaked crust and bake 10 minutes at 400°, then 10 minutes at 375°, then 15 minutes at 450°.

Lela Lolling

FRESH FRUIT PIES

Crust:

3 c. flour
1 c. plus 1 Tbsp. Crisco
Dash salt
Ice water to mix

Mix flour, salt and Crisco with a pastry blender until

particles are well blended; add just enough ice water to make a soft dough.

Fillings:

Cherry:

4 c. cherries
1 1/2 c. sugar
1 1/2 Tbsp. flour
1 1/2 Tbsp. Minute tapioca
Dots of butter

Peach:

3 c. sliced peaches
1 c. sugar
1 1/2 Tbsp. flour
1 1/2 Tbsp. Minute tapioca
Dots of butter

Apple:

4 c. sliced apples
1/2 c. white sugar
1/2 c. brown sugar
1/4 c. coconut
1 Tbsp. flour
Dots of butter
Sprinkle with cinnamon

Janet McGonigle

FRESH PEACH PIE

3/4 to 1 c. sugar
2 Tbsp. cornstarch
1/4 tsp. salt
1/3 c. water
Pastry for 2 pie crusts
4 c. sliced peaches (about 2 lb.)
1 Tbsp. butter
1 tsp. lemon juice
1/2 tsp. almond flavoring

Combine sugar, cornstarch and salt in saucepan; stir in water and bring to boil. Add peaches and stir gently. Remove from heat; stir in butter, lemon juice and almond flavoring. Cool while preparing pastry. Line 9 inch pie plate. Pour cooled mixture into unbaked pie crust and cover with top crust or you can make lattice top. Bake in 425° oven 40 to 45 minutes.

Hazel Bruning

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DAFFYNITIONS

Waffle: Non-skid pancake
Leftovers: Mull-again stew
Coffee: Break fluid

FRUIT COCKTAIL PIE

1 (1 lb. 1 oz.) can fruit cocktail
2 eggs, separated
1 (8 3/4 oz.) can crushed pineapple
1/2 c. water
1 Tbsp. lemon juice
2/3 c. sugar
1/4 c. cornstarch
1/4 tsp. salt
1 Tbsp. butter
3 drops almond extract
1 baked 9 inch pastry shell

Drain syrup from cocktail into saucepan; add egg yolk, pineapple, water and lemon juice. Combine 1/3 cup sugar, cornstarch and salt; mix into syrup mixture. Cook until thickened. Stir in butter and fruit cocktail and pour into pie shell. Cool. Beat egg whites until foamy; gradually add remaining sugar and almond extract. Continue beating until peaks form. Pour over pie shell and brown at 350° for 5 to 7 minutes.

Mrs. Chloie Brown

GERMAN CHOCOLATE ANGEL PIE

2 egg whites
1/8 tsp. cream of tartar
1/2 tsp. vanilla
1 lb. bar Baker's German's sweet chocolate
3 Tbsp. water
1 c. whipping cream
1/8 tsp. salt
1/2 c. sugar
1/2 c. chopped walnuts
1 tsp. vanilla

Beat egg whites with salt and cream of tartar until foamy. Add sugar, 2 tablespoons at a time, beating well after each addition. Then continue beating to very stiff peaks. Fold in vanilla and nuts. Spoon into lightly greased 8 inch pie pan to form nest-like shell. Build sides up 1/2 inch above edge of pan. Bake in slow oven (300°) for 50 - 55 minutes. Cool. Stir chocolate in water over low heat until melted. Cool until thickened. Add 1 teaspoon vanilla; whip cream and fold in chocolate mixture. Pile into shell; chill 2 hours. Serves 6 to 8.

Beverly Miller (Sanderson)

LAVENDER AND LACE PIE

1 can Eagle Brand milk
1 (6 oz.) can frozen cranberry juice, undiluted
Prepared graham cracker crust
1 medium size container Cool Whip

With electric mixer combine Eagle Brand milk and cranberry juice; add Cool Whip and mix until fluffy (not long). Pour into prepared crust and freeze until ready to serve. This can also be prepared as dessert squares or served in sherbet dishes garnished with sugar dusted fresh fruit.

Kerry (Givens) Clannin
Littleton, Co.

MARY'S PIE CRUST

3 c. flour
1 1/2 c. Crisco
1/2 tsp. salt
5 Tbsp. water
2 Tbsp. brown sugar
1 egg
1 tsp. vinegar

This makes 2 (2 crust) pies. Mix well with hands, flour and Crisco. Combine remaining ingredients and beat with wire whip. Pour into flour and Crisco; mix by hand. Dough should be soft. Crust will be better if it is rolled, put into pans with waxed paper between each. Slip into plastic bag and chill overnight.

Mary Switzer

MOCK CHERRY PIE

2 c. chopped cranberries
1 c. chopped raisins
3/4 c. sugar
1 Tbsp. cornstarch
1 c. water
3 Tbsp. vanilla

Bring to boiling, stirring often, the cranberries, raisins, sugar and water, then stir in cornstarch dissolved in water; stir until clear, remove from fire. Add vanilla, which makes a good tart taste. Pour into unbaked pie shell; add top crust and sprinkle with sugar, bake at 375° until brown. Grandmother and Mother served with whipped cream.

Norma Carter
(Grandma Stoewe's Recipe)

NEVA'S MERINGUE

1 Tbsp. cornstarch
1 Tbsp. cold water
1/4 to 1/2 c. sugar
1/2 c. warm water

Mix cornstarch and 1 tablespoon cold water together. Add warm water and sugar. Cook over medium heat until mixture clears and is thick. Let set until cold. Beat 2 to 3 egg whites real stiff; add the cooled mixture gradually while beating. Beat until stiff; spread on pie and bake at 400° for 8 to 10 minutes or until delicately browned.

Janet Mt Gonigle

NEVER FAIL PIE CRUST

3/4 c. flour
3/4 c. cold water
3 tsp. salt
4 c. flour (sifted)
2 c. shortening

Mix 3/4 cup flour, 3/4 cup water and salt and set aside. Blend rest of the ingredients. Add the first flour and water paste to this. Keeps 3 weeks in refrigerator in waxed paper. Makes 5 bottom crusts. Bake 10 minutes at 425°.

Margie Heggy

NEVER FAIL PIE MERINGUE

1/2 c. water
1 Tbsp. cornstarch
3 egg whites
6 Tbsp. sugar
1 tsp. vanilla

Combine water and cornstarch and boil until clear; cool. Add to egg whites which have been beaten frothy. Add sugar, a tablespoon at a time. Add vanilla and beat until stiff. Bake at 325° until brown.

Julie White

OATMEAL PIE CRUST (One crust)
(A healthy substitute for pie crust)

1 c. oatmeal
3 Tbsp. brown sugar
1/2 c. nuts
1/3 c. oleo, melted

Toast oatmeal in 350° oven for 10 minutes; add remaining ingredients and press into pan and refrigerate.

June Gladden

PEACH CUSTARD PIE

Slice fresh peaches in an uncooked pie crust or 1 can of pie filling. Mix with:

2 eggs
1 c. sugar
2 Tbsp. flour
2 Tbsp. butter

Cook until the topping does not shake any more or a toothpick comes out clean.

Pat (Duncan) Robidou

PEANUT BUTTER PIE

3/4 c. sugar
3 Tbsp. cornstarch
3 egg yolks
2 c. milk
1 Tbsp. butter
1 tsp. vanilla
1/3 c. chunky peanut butter

Combine sugar, cornstarch and pinch of salt. Add egg yolks and milk; cook until thick. Add butter and vanilla. Cool. Add peanut butter. Pour into baked pie shell and top with meringue. Bake at 350° until brown.

Alice Mitzner

PECAN PIE

1 (4 serving size) pkg. vanilla pie filling
1 c. corn syrup
3/4 c. evaporated milk
1 egg
1 c. chopped pecans
1 unbaked 8 inch pie shell

Blend pie filling with corn syrup; gradually stir in evaporated milk and egg. Then add pecans. Pour into pie shell; bake at 375° until top is firm and just begins to crack, 40 minutes.

Brenda Jackson

PECAN PIE

1 c. sugar
1 c. light corn syrup
1 stick butter
1/2 tsp. salt
3 eggs, beaten
1 1/2 tsp. vanilla
2 c. pecans

Mix together sugar, syrup, butter and salt; cook until dissolved. While this is cooking, beat eggs until they foam. Mix together all ingredients; pour into an unbaked 8 inch pie shell, bake at 325° for 30 to 40 minutes.

Ada Moore

PERFECT APPLE PIE

6 to 8 tart apples, pared, cored and thinly sliced
3/4 to 1 c. sugar
2 Tbsp. flour
1/2 to 1 tsp. cinnamon
Dash of nutmeg
2 Tbsp. butter

Combine sugar, flour, spices and dash of salt; mix with apples. Line 9 inch pie plate with crust; fill with apple mixture and dot with butter. Put on top crust; seal. Sprinkle with sugar and bake at 400° for 50 minutes.

Dodie Rose

PIE CRUST

2 c. flour
1 c. Crisco
1 tsp. salt
1/2 c. cold water

Mix flour, salt and Crisco; add water. Chill. Bake at 450° for 12 - 15 minutes.

Carol Trostle

BUTTERSCOTCH FILLING

2 c. milk
3 egg yolks

Beat egg yolks and add to milk.

3/4 c. brown sugar
4 Tbsp. flour
1/3 tsp. salt

When milk mixture is warm, add second mixture and stir constantly. When mixture comes to a boil, let cook for about 1 - 2 minutes; remove from heat and add 1 heaping tablespoon butter and 1 teaspoon vanilla. Cool.

Carol Trostle

QUICK PECAN PIE

Cream:
1/2 c. shortening
1/2 c. brown sugar
1/2 c. milk

Add and blend:
1 c. pecan pieces
3 eggs
1/2 tsp. salt
1 corn syrup
1/2 tsp. vanilla

Prepare crust. Can be sticks. Bake at 425° for 10 minutes, then 350° for 25 minutes.

Judy Hart

QUICK PUMPKIN PIE

1 pkg. instant vanilla pudding mix (4 serving size)
2/3 c. milk

Mix above and add:
1/4 tsp. ginger, cinnamon and nutmeg or 3/4 tsp. pumpkin pie spice
1 lb. can pumpkin
1 1/2 c. whipped topping mix (Cool Whip)

This can be put in a gingersnap crust. Top with more Cool Whip.

Cheryl White

RHUBARB CREAM PIE

3 c. diced rhubarb
1 1/2 c. sugar
6 Tbsp. cream
2 egg yolks
1 1/2 Tbsp. cornstarch
1/4 tsp. salt
1 tsp. lemon extract

Cook rhubarb until tender, then add the remaining ingredients, with the exception of the flavoring. Watch carefully, as it will scorch easily. When it has thickened, remove from heat and stir in the flavoring. Pour into baked 9 inch pie shell and cover with meringue; brown.

Helen Givens

RHUBARB CREAM PIE

3 c. diced rhubarb
6 Tbsp. cream
2 Tbsp. cornstarch
1 1/2 c. sugar
2 egg yolks
1/4 tsp. salt
1 tsp. lemon extract

Cook rhubarb until tender; then add remaining ingredients with exception of lemon extract. Watch carefully as mixture scorches easily. When thickened, remove from heat and stir in flavoring. Pour into baked pie shell and cover with meringue and brown.

Carol Trostle

RHUBARB CUSTARD PIE

2 c. cut rhubarb (put some sugar on and let stand awhile)
1 c. sugar
2 Tbsp. flour
2 eggs
1 pt. milk

Put layer of rhubarb in unbaked crusts. Pour mixture over enough to fill crusts and bake. Makes 2 pies. Fresh cherries may also be used.

Lela Lolling

RHUBARB CUSTARD PIE

Pastry for 2 crust pie
3 eggs
3 Tbsp. milk
2 c. sugar
1/4 c. flour
3/4 tsp. nutmeg
4 c. cut up rhubarb
1 Tbsp. butter

Make pastry and line a 9 inch pie pan. Beat eggs slightly; add milk. Mix and stir in sugar, flour and nutmeg. Mix in the rhubarb. Pour into crust; dot with butter and top with other crust or lattice top. Bake at 400° for 50 - 60 minutes.

Cheryl White

RHUBARB PIE

1 c. sugar
1 Tbsp. butter
2 eggs
2 Tbsp. flour
1 c. milk
1 c. chopped rhubarb

Cream sugar and butter; add flour and egg yolks. Mix well; add milk and rhubarb, fold in beaten egg whites last. Put fruit in bottom of pie crust and bake in moderate oven until done.

Mrs. Iva Carney

SOUR CREAM RAISIN PIE

1 c. raisins
1 c. sour cream
1 c. sugar
2 Tbsp. flour
Pinch of salt
2 eggs
1 tsp. cinnamon
1/8 tsp. cloves
1 tsp. vanilla

Cook raisins, then add to the other ingredients and cook. Pour into baked pie shell. Top with meringue or whipped cream. Sweet cream can be used and spices may be omitted.

Edith Krauter

SOUR CREAM RAISIN PIE

1 c. raisins
1 c. sour cream
1 c. sugar
2 Tbsp. flour
2 egg yolks
Pinch of salt
1 tsp. cinnamon
1/8 tsp. cloves
1 tsp. vanilla

Cook raisins first, then add to other ingredients and cook. Pour into baked pie shell and top with meringue or whipped cream.

Ada Moore

SQUASH PIE

7 eggs
3 to 4 c. squash
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
2 c. dry milk powder
3 c. sugar

Beat eggs in big bowl; add sugar and beat. Add squash and spices. Mix cornstarch in the water and add. Pour into about 4 raw shells.

Edith Ditmars

STRAWBERRY PIE

Crust:

1 1/2 c. flour
1 1/2 sticks oleo
1/3 c. brown sugar
1/2 c. nuts, chopped

Mix all ingredients. Put in flat pan and bake 15 to 20 minutes at 350°. Remove from oven; cool and stir. Press in pie pan.

Filling:

1 qt. strawberries
3/4 c. water
1 c. sugar
3 Tbsp. cornstarch
1 tsp. lemon juice
Dash of salt
3 Tbsp. strawberry jello powder

Slice strawberries in half, reserving 1 cup. Slightly sweeten with sugar and set aside. Cook the 1 cup of reserved berries in water for 3 - 4 minutes. Add sugar, cornstarch and salt; cook until clear. Add lemon juice and jello powder. Pour into prepared crust and chill until firm. Top with whipped cream.

Janet McGonigle

STRAWBERRY PIE

1 c. sugar
2 1/2 Tbsp. cornstarch
Pinch of salt
1 c. cold water
2 1/2 Tbsp. strawberry jello
Few drops red food coloring
1 pt. sliced strawberries
Baked pie shell

Bring sugar, cornstarch, salt and cold water to a rapid boil, stirring constantly until thickened. Take from heat and stir in jello and red coloring. Let cool. Stir into cooled mixture strawberries. Put in baked pie shell and refrigerate for 2 hours or more. Serve with whipped cream topping.

Grace Secrest
Edith Krauter

BISCUIT MASTER MIX

9 c. sifted flour
1/3 c. baking powder
1 Tbsp. salt
2 tsp. cream of tartar
4 Tbsp. sugar
1 c. nonfat dry milk
2 c. shortening that doesn't need refrigeration

Sift together, then cut in shortening.

Biscuits:

3 c. mix
2/3 to 1 c. water

Mix until blended. Knead 10 times. Bake at 400° for 10 minutes.

Muffins:

3 c. mix
2 Tbsp. sugar
1 c. water
1 egg

Mix until moistened. Bake at 400° for 20 minutes.

Coffee Cake:

3 c. mix
1/2 c. sugar
2/3 c. water
1 egg

Topping:

1/2 c. brown sugar
3 Tbsp. butter
1/2 tsp. cinnamon

Mix until blended; bake at 400° for 25 minutes.

Pancakes or Waffles:

3 c. mix
1 1/2 c. water
1 egg

Gingerbread:

2 c. mix
4 Tbsp. sugar
1/2 c. water
1 egg
1/2 c. molasses
1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. ginger

Add 1/2 of liquid; beat 2 minutes. Add rest; beat 1 minute. Bake at 350° for 40 minutes.

Oatmeal Cookies:

3 c. mix
1 c. sugar
1/3 c. water
1 egg
1 tsp. cinnamon
1 c. quick rolled oats

Mix until blended. Bake at 350° for 10 - 12 minutes.

Drop Cookies:

3 c. mix
1 c. sugar
1/3 c. water
1 egg
1 tsp. vanilla
1/2 c. nuts or chocolate chips

Mix until blended. Bake at 350° for 10 - 12 minutes.

Yellow Cake:

3 c. mix
1 1/4 c. sugar
1 c. water
2 eggs
1 tsp. vanilla

Add 2/3 liquid; beat 2 minutes. Add rest and beat 2 minutes. Bake at 350° for 25 minutes.

Chocolate Cake:

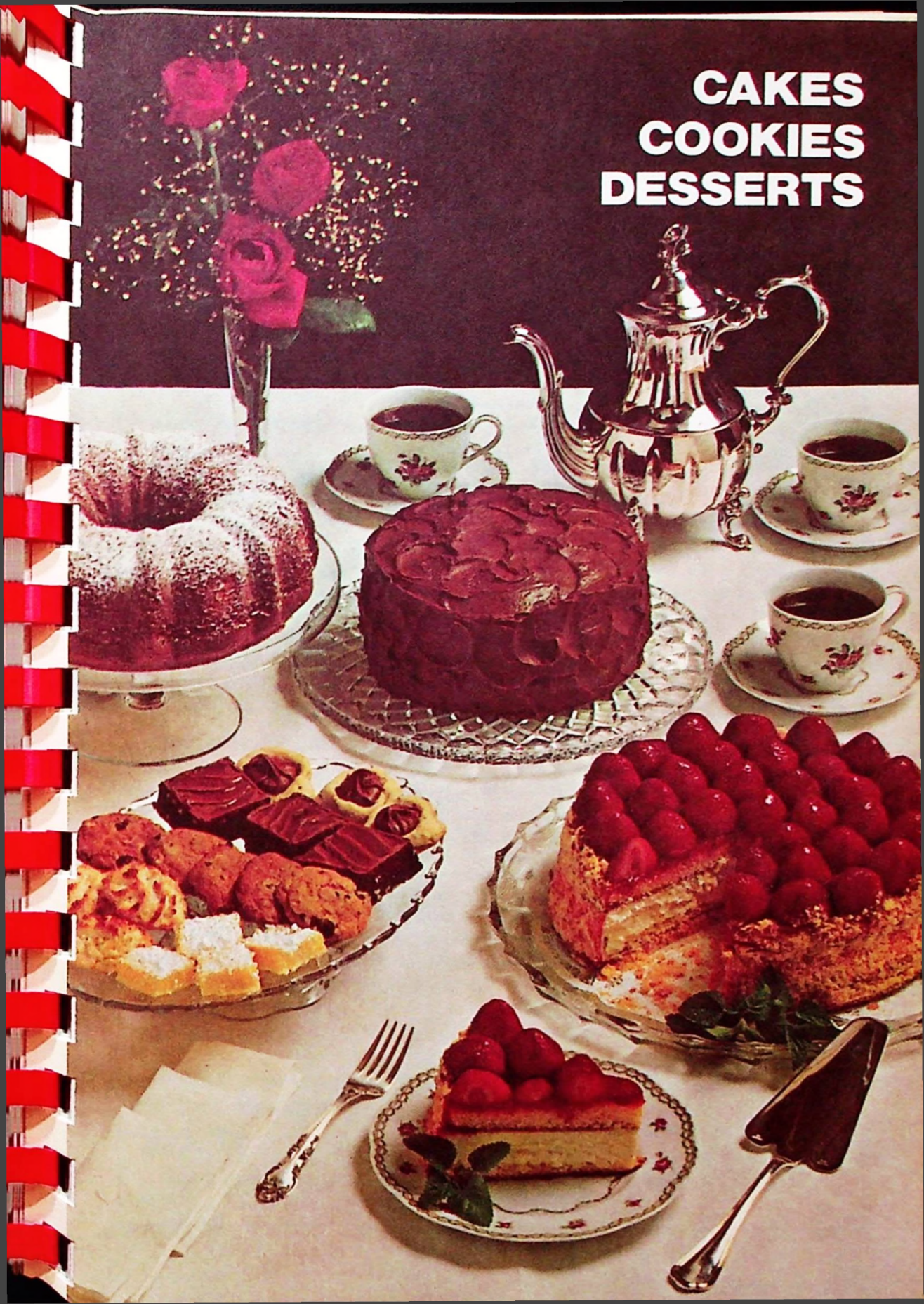
3 c. mix
1 1/2 c. sugar
1 c. water
2 eggs
1 tsp. vanilla
1/2 c. cocoa

Add 2/3 liquid and beat 2 minutes; add rest and beat 2 minutes. Bake at 350° for 25 minutes.

Julie White

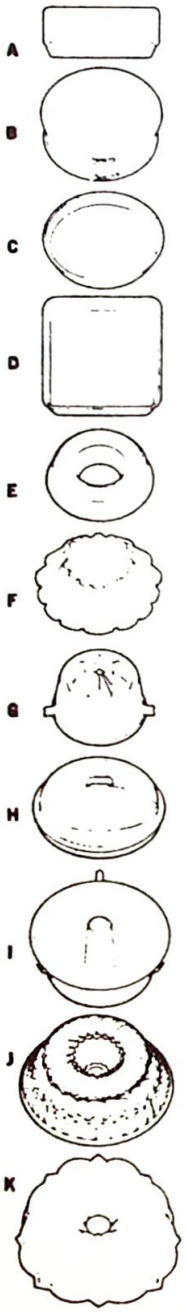
notes

notes


CAKES
COOKIES
DESSERTS

HANDY CHART OF KITCHEN MATH
(Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.



COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:

4-cup baking dish:
- 9-inch pie plate
- 8x1¼-inch layer cake pan—C
- 7 3/8 x 3 5/8 x 2¼-inch loaf pan—A

6-cup baking dish:
- 8 or 9x1½-inch layer cake pan—C
- 10-inch pie plate
- 8½ x 3 5/8 x 2 5/8 inch loaf pan—A

8-cup baking dish:
- 8x8x2-inch square pan—D
- 11x7x1½-inch baking pan
- 9x5x3-inch loaf pan—A

10-cup baking dish:
- 9x9x2-inch square pan—D
- 11¾x7½x1¾-inch baking pan
- 15x10x1-inch jelly-roll pan

12-cup baking dish and over:

13½x8½x2-inch glass baking pan	12 cups
13x9x2-inch metal baking pan	15 cups
14x10½x2½-inch roasting pan	19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:	
7½x3-inch "Bundt" tube pan—K	6 cups
9x3½-inch fancy tube or "Bundt" pan J or K	9 cups
9x3½-inch angel cake pan—I	12 cups
10x3¾-inch "Bundt" or "Crownburst" pan—K	12 cups
9x3½-inch fancy tube mold—J	12 cups
10x4-inch fancy tube mold (Kugelhupf)—J	16 cups
10x4-inch angel cake pan—I	18 cups
Melon Mold:	
7x5½x4-inch mold—H	6 cups
Spring-Form Pans:	
8x3-inch pan—B	12 cups
9x3-inch pan—B	16 cups
Ring Molds:	
8½x2¼-inch mold—E	4½ cups
9¼x2¾-inch mold—E	8 cups
Charlotte Mold:	
6x4¼-inch mold—G	7½ cups
Brioche Pan:	
9½x3¼-inch pan—F	8 cups

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CAKES

APPLE CAKE

4 c. diced, peeled apples
2 c. sugar
2 tsp. cinnamon
1 c. Wesson oil
1 c. (or less) nuts
3 c. flour
2 tsp. soda
1 tsp. salt
2 eggs, well beaten

Topping:

3 Tbsp. melted butter
3 Tbsp. milk
1 1/2 c. brown sugar

Mix dry ingredients for cake: Cinnamon, sugar, flour, soda and salt. Add oil and eggs. Fold in apples and nuts; bake at 325° for 40 to 45 minutes. Remove cake from oven and immediately put on topping of butter, milk and brown sugar. Spread on cake and bake 25 minutes longer.

Chris Bradley

APPLE CAKE

2 c. sugar
2 eggs
2 c. flour
2 tsp. cinnamon
2 tsp. nutmeg
2 tsp. soda
1/2 c. shortening or 1 stick oleo
3 - 6 Tbsp. water
4 c. chopped apples
1 c. nuts
1 tsp. vanilla

Cream sugar and shortening; add eggs and beat well. Mix and sift dry ingredients several times. Mix with creamed mix. Add rest of ingredients; bake for 20 minutes at 325°, then 20 more minutes at 350°.

Frosting:

2 c. sifted powdered sugar
1 1/2 tsp. cinnamon
Dash of salt
2 Tbsp. butter and cream
1 egg white

Add cinnamon, butter and cream to powdered sugar.

Beat in unbeaten egg white and salt. If too thick, add a little cream.

Mina Sifrit

APPLE-NUT CAKE

2 c. sugar
1/2 c. shortening
2 eggs
6 Tbsp. water
2 c. flour
2 tsp. cinnamon
2 tsp. nutmeg
2/3 tsp. salt
2 tsp. vanilla
2 tsp. soda
4 c. red apples
1 c. chopped pecans

Sift dry ingredients together and add alternately with apples (which are left with skins and cut in 1/2 inch cubes) and creamed mixture. Add nuts and bake in 12x15 inch pan for 1 hour in 350° oven. Wring cloth in water and place over cake as it cools.

Esther Garber

APPLESAUCE CAKE

1 c. sugar
1/2 c. oil
1 c. raisins
1/2 c. nuts
1 egg
1 1/2 c. flour
1/2 tsp. cloves
1 tsp. cinnamon
1 tsp. soda
1 c. applesauce
1/4 tsp. salt

Cream sugar, oil and egg; add applesauce, spices, flour, floured nuts and raisins. Candied fruits added, makes a nice cake for the holidays. Bake in 2 oiled and floured aluminum bread pans 1 hour in 350° oven.

Elizabeth Moats

BANANA CAKE

1/2 c. shortening
1 1/2 c. sugar
2 eggs
2 c. flour
1 tsp. baking powder
1 tsp. soda
1/2 tsp. salt
1/2 c. sour milk
1 c. mashed bananas (2 or 3)
1 tsp. vanilla

Cream shortening and sugar; add eggs and beat well.

Sift flour, baking powder and soda together and add alternately with sour milk and bananas. Add flavoring. Bake for 30 minutes at 325°.

Ada Moore

BANANA OR APPLESAUCE CUPCAKES

1 c. sugar
1/2 c. shortening
1 c. mashed bananas or applesauce
1 egg
2 c. flour
1 tsp. cinnamon
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
Nuts

Cream sugar and shortening together; add bananas or applesauce. Add dry ingredients and blend. Add egg and blend. Add nuts; bake at 350°.

Rosa Bennett

BUBBLE CAKE

1 1/2 sticks butter
1/2 c. brown sugar
1 Tbsp. cinnamon
1 c. sugar
1 pkg. Rhodes frozen bread rolls
1/2 c. chopped pecans

Melt 1/2 stick butter and 1/2 cup brown sugar and pour in bottom of angel food cake pan. Sprinkle chopped pecans in cake pan. Melt 1 stick butter. Roll frozen bread roll balls in melted butter, then in cinnamon and sugar and pour over rolls; let stand at room temperature overnight (covered). Bake 30 minutes at 350°; cool 5 minutes and turn out of pan.

Judy Hogan

BUTTERSCOTCH MARBLE CAKE

1 (2 layer size) pkg. white or yellow cake mix
1 (3 3/4 or 4 oz.) pkg. instant butterscotch pudding mix
1 c. water
1/2 c. cooking oil
4 eggs
1/2 c. chocolate syrup

In large mixer bowl combine cake mix, pudding mix,

water and oil; beat for 2 minutes or until mixture is smooth. Add eggs, one at a time, beating well after each addition. Pour 2/3 of batter into well greased and floured Bundt pan. Mix remaining 1/3 batter with the chocolate syrup and pour evenly over the butterscotch mixture. Bake in 350° oven for 1 hour or until done. Cool 25 - 30 minutes in pan; remove from pan and cool thoroughly. Either sprinkle with powdered sugar or frost with chocolate frosting.

Cheryl White

CARROT CAKE

2 c. sugar
3 eggs
1 1/2 c. oil
2 c. flour
2 c. finely grated carrots
1 small can crushed pineapple
2 tsp. cinnamon
2 tsp. soda
1 tsp. salt
2 tsp. vanilla
1/2 c. chopped nuts

Mix together and bake 40 minutes in 325° oven in a 9x13 inch pan that has been greased and floured.

Icing:

3 oz. Philadelphia cream cheese
Vanilla
1/2 stick oleo
1/2 lb. powdered sugar

Mix and spread over cake when cool.

Hazel Bruning

CARROT NUT CAKE

3 c. flour
2 c. sugar
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
2 tsp. vanilla
1 1/4 c. cooking oil
1 c. pecans
3 eggs, beaten
1 (8 1/2 oz.) small can crushed pineapple, drained
2 c. raw grated carrots

Mix sugar with oil and eggs; add other dry ingredients alternately with pineapple and carrots. Add nuts last; bake at 350° until done. Frost with:

8 oz. cream cheese
1/4 c. butter

3 1/2 c. powdered sugar
1 tsp. vanilla

Cream cheese and butter; add sugar and vanilla and spread on cake.

Mariah Risley

CHERRY CAKE

3 c. flour
2 c. sugar
2 tsp. soda
1 tsp. salt

Mix well and add:

3/4 c. oil
1/4 c. water
2 eggs
1/4 tsp. almond extract

Mix well. This will be rather dry. Then add 1 can cherry pie filling. Pour into 9x12 inch pan and bake at 350° for 45 minutes. Frost with:

8 oz. cream cheese
1 lb. powdered sugar
1/4 c. salted oleo
1/4 tsp. almond extract

Janet McGonigle

CHERRY CHOCOLATE CAKE

1 chocolate fudge cake mix
1 can cherry pie filling
2 beaten eggs

Mix above with spoon until blended. Bake 35 minutes at 350°.

Frosting:

1 c. sugar
1/3 c. milk
4 Tbsp. butter

Bring to a good boil and boil for 1 minute. Remove and add 6 ounce package chocolate chips and stir until melted. Cool a little and frost cake.

Mildred Beck

CHOCOLATE APPLESAUCE CAKE

1 1/2 c. sugar
1/2 c. shortening

Cream and add 2 eggs and beat. Sift:

2 c. flour
1/2 tsp. cinnamon
1/2 tsp. salt
1 1/2 tsp. soda
3 Tbsp. cocoa

Add 1 (No. 303) can applesauce. Mix:

2 Tbsp. sugar
1/2 c. chopped nuts
1 pkg. chocolate chips

Put on top of batter and bake at 350° for 35 minutes.

Mildred Griffin
Linda McCann (Garber)

CHOCOLATE CAKE

2 c. sugar
2/3 c. shortening
2 eggs
Pinch of salt
1 heaping tsp. soda
3 c. flour
1/2 c. cocoa
1 c. sour milk
1 tsp. vanilla
1 c. boiling water

Cream sugar and shortening; add eggs and beat until fluffy. Add sifted flour, salt and cocoa alternately with sour milk. Add vanilla. Dissolve the soda in boiling water and add to batter. Mix well; bake at 350° until done. Makes a 9x13 inch cake.

Cheryl White

* * * * *

HO-CHURNED ICE CREAM

Place crank-type ice cream freezer in back yard. Scatter some empty cream bottles and empty rock salt bags around. Dash to the grocery store and buy enough ice cream to fill center container. Empty the ice cream into the ice cream freezer. Destroy cartons; when your guests begin to arrive in the back yard, start cranking the freezer, open and serve. You will delight your friends, for nothing is better than real home-churned ice cream, and think of the cranking time you've saved.

CHOCOLATE SHEET CAKE

1 c. margarine
4 Tbsp. cocoa
1 c. water

Combine these ingredients; bring to a boil and let cool.

2 c. sugar
2 c. flour
1/2 tsp. salt
1 tsp. soda
2 eggs
2 tsp. vanilla

Mix dry ingredients, then add cooled chocolate mixture. Bake in an 11x16x1 inch greased and floured pan. While still warm, cover top with small marshmallows.

Frosting:

1/2 c. margarine
4 Tbsp. cocoa
1 Tbsp. cornstarch
2/3 c. Pet milk
1 lb. powdered sugar

Cook the butter, cocoa, cornstarch and milk until thick. Add powdered sugar and vanilla. While cake is still warm, drizzle frosting on.

Neva Rose*

CHOCOLATE ZUCCHINI CAKE

1/2 c. soft margarine
1/2 c. vegetable oil
1 3/4 c. sugar
2 eggs
1 tsp. vanilla
1/2 c. buttermilk or sour milk
2 c. zucchini, finely diced
2 1/2 c. flour
4 Tbsp. cocoa
1/2 tsp. baking powder
1 tsp. soda
1/2 tsp. cinnamon
1/2 tsp. cloves
1/4 c. chocolate chips

Cream margarine, oil and sugar; add eggs and sour milk and beat. Mix all dry ingredients and add to creamed mixture; beat well. Stir in zucchini. Spoon batter into greased and floured 9x13x2 inch pan or loaf pan. Sprinkle top with chocolate chips; bake at 325° for 40 - 45 minutes. Bake longer if a loaf pan is used.

Rosella Risley

COCOLA CAKE

In a large bowl sift together:

2 c. sifted all-purpose flour
2 c. sugar
2 heaping Tbsp. cocoa
1/2 tsp. salt

Bring to a boil and pour over sifted dry ingredients:

1 stick margarine
1/2 c. cooking oil
1 c. cola

Add:

1/2 c. buttermilk or sour milk
1 tsp. soda
2 eggs, unbeaten
1 tsp. vanilla

Beat batter until smooth, then fold in 1 1/2 cups miniature marshmallows. Turn into greased 9x13 inch pan. Spread marshmallows around with spatula; bake at 350° for 45 to 50 minutes.

Icing: Put in saucepan -

1/2 stick margarine
3 Tbsp. milk
1 Tbsp. cocoa

Bring to a boil, then add:

1 1/2 c. confectioners sugar
1/2 tsp. vanilla
1 c. chopped nuts or coconut

Pour over the hot cake and spread evenly. Allow cake to cool in pan.

Phyll McGonigle

CREAMY CHOCOLATE NUT CAKE (Microwave Recipe)

1/4 c. shortening
3/4 c. sugar
1 egg
3/4 c. all-purpose flour
1/3 c. cocoa
3/4 tsp. baking soda
3/4 c. buttermilk
1/2 tsp. vanilla
1/3 c. chopped nuts

Topping:

1 (8 oz.) pkg. cream cheese
1/2 c. sugar
1/8 tsp. salt
1/2 pkg. (5 3/4 oz.) semi-sweet chocolate pieces
1 c. chopped nuts
1 egg

Soften butter in a large mixing bowl (15 - 30 seconds). Cream in sugar and beat in egg; add remaining ingredients and mix until blended. Pour into a 2 quart (12x7 inch) baking dish. Cook 6 - 9 minutes or until a toothpick inserted near the center comes out clean. Soften cream cheese in a medium size mixing bowl (30 seconds). Beat in sugar, salt and egg until creamy. Fold in chocolate pieces and nuts. Spread over cake; cook 1 minute, uncovered, to set topping. Cool before serving.

Cheryl White

*DOROTHY MAGOFFIN'S DATE CAKE

Mix and let stand:

1 c. chopped dates
1 c. boiling water
1 tsp. soda

Mix and add to the above mixture:

1 c. sugar
1 heaping Tbsp. butter
1 egg
1 c. flour
1/2 c. nuts

Bake at 350°.

Contributed by her Children
Carole, Judy and Charles

DREAM CAKE

1 (2 layer size) pkg. white or yellow cake mix
1 env. Dream Whip
4 eggs
1 c. cold tap water

Combine all ingredients in large bowl of electric mixer; blend until moistened. Beat at medium speed for 4 minutes. Pour into 2 greased and floured 9 inch layers or a 10 inch tube pan or a 9x13 inch pan for 30 to 45 minutes.

Mariah Risley

ESTHER GARBER'S CHOCOLATE CAKE

2 c. sugar
2 c. flour
1/2 c. cocoa
1/2 c. shortening
1 c. boiling water

Beat all together; add 2 eggs and beat. In 1 tablespoon buttermilk powder, add enough water to make 1/2 cup liquid. Add 1 heaping teaspoon soda to buttermilk mixture; beat well. Add 1 teaspoon vanilla, 1/2 teaspoon salt and beat. Bake for 35 to 40 minutes at 350°.

Georgia Battey

FAVORITE CHOCOLATE CAKE (Do not use mixer)

9 Tbsp. shortening
9 Tbsp. boiling water
1 1/2 c. sugar
1 3/4 c. flour
3/4 tsp. soda
3/4 tsp. baking powder
2 1/2 Tbsp. cocoa
1 tsp. salt
2 eggs
9 Tbsp. milk
1 tsp. vanilla

Put shortening and boiling water in large mixing bowl. Sift all dry ingredients together; add to water and melted shortening mix. Combine 2 eggs, 9 tablespoons milk, 1 teaspoon vanilla. Mix with wire whip; add to first mixture and stir well. Bake in 1 large or 2 layer pans at 350° until done by finger test.

Mary Switzer

FRESH APPLE CAKE

3 eggs
1 c. salad oil
2 c. sugar
2 c. flour
2 tsp. cinnamon
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla
1/2 tsp. black walnut flavoring
1 c. walnuts
4 c. raw apples, chopped and peeled

Combine ingredients; beat in nuts and apples. Pour in greased 9x13 inch pan and bake at 350° for 50 minutes.

Grace Secrest

FRESH RHUBARB CAKE

3 c. cut up rhubarb
2 c. sugar

Put sugar on rhubarb and let stand 3 or 4 hours.

2 eggs, beaten
6 Tbsp. melted oleo
1 tsp. vanilla
2 c. flour
2 tsp. soda
1 tsp. salt

Mix dry ingredients together; then add oleo, eggs and rhubarb mixture. Bake 45 minutes at 350° in 9x13 inch pan Needs no frosting; real good as is.

Karen Moorman Fleming

FRUIT COCKTAIL CAKE

1 yellow or white cake mix
1 (9 oz.) ctn. Cool Whip
2 bananas
1 (#303) can fruit cocktail, well drained

Mix cake as directed on box. Mix fruit cocktail thoroughly with cake mix; bake and cool in 9x13 inch pan. After cake is cool, spread Cool Whip over the top. Slice bananas on the topping. Prepare glaze and pour over top and refrigerate.

Glaze:

1 c. juice (fruit cocktail)
2 Tbsp. lemon juice
3 Tbsp. sugar
1 Tbsp. cornstarch

Cook until clear; cool before putting over the cake.

Mildred Beck

FRUIT COCKTAIL CAKE

Beat in mixer until pulverized - leave slightly chunky:

1 1/2 c. sugar
2 eggs
1 (#303) can fruit cocktail

Add:

2 c. flour
1/2 tsp. salt
2 tsp. soda

Mix together, then pour in greased pan and sprinkle with 1/2 cup brown sugar over top. Bake in 350° oven for about 40 minutes.

Topping:

1 stick oleo
1/2 c. Carnation milk
3/4 c. white sugar
1 tsp. vanilla

Bring topping to boil and boil hard 1 minute. Then pour immediately over cake as it comes from oven. Can be served with whipped cream on top.

Carole Magoffin Perkins
Gertrude Theede Justus*

FRUIT-N-CAKE

1 stick oleo
2 large eggs
1/4 tsp. salt
1 tsp. vanilla
3 c. flour
1 (3 oz.) pkg. strawberry Jell-O
1 1/2 c. sugar
4 tsp. baking powder
1 c. milk
1/4 tsp. almond flavoring
4 c. sliced rhubarb

Topping:

1/4 c. brown sugar
1/2 tsp. cinnamon
2 Tbsp. flour
1 1/2 Tbsp. oleo

Cream oleo, gradually add sugar. Add eggs and beat well. Stir baking powder and salt into flour; add vanilla and almond flavoring to milk. Then add flour to the batter alternately with milk. Butter 13x9x2 inch pan. Pour batter into the pan (batter will be stiff). Mix fruit with dry Jell-O and 2 tablespoons extra sugar. Scatter over batter. Mix topping ingredients until crumbly; sprinkle over batter and fruit. Bake at 375° for 35 - 40 minutes. (When in season, substitute fresh peaches with dry raspberry Jell-O.)

Linda McCann

HELEN'S APPLESAUCE FRUIT CAKE

2 c. sugar
2 eggs
2 tsp. soda
1 tsp. cloves
1 1/2 c. mixed fruit
1 c. raisins
1 c. shortening
3 1/2 c. flour
2 tsp. cinnamon
1/2 tsp. salt
2 c. thick, sweetened applesauce
2 c. nuts

Cream shortening; gradually add sugar and cream until light and fluffy. Beat in eggs. Sift dry ingredients together and sprinkle 2 tablespoons over raisins, fruit and nuts. Sift remaining flour mixture into shortening mixture and beat until smooth. Add raisins, fruit and nuts; heat applesauce to boiling point and beat into batter. Pour in greased and floured tube pan and bake at 300° for 1 1/2 to 2 hours, or 1 1/2 hours for 2 loaf pans.

Linda McCann

LAZY DAISY CAKE

Use beater to make this cake.

2 eggs
1 c. sugar
1/2 c. milk
1 Tbsp. butter
1 tsp. baking powder
1/2 tsp. salt
1 c. flour
1 tsp. vanilla

Beat eggs; add sugar and beat. Bring milk and butter to boil; add to egg mixture. Add all of flour, salt, baking powder and vanilla. Spread in 9x13 inch greased cake pan and bake 30 minutes at 325°. Remove from oven. While hot, spread on cake.

Topping:

1 c. brown sugar
1 c. coconut
1/3 c. cream
1/3 c. butter

Place under broiler until brown.

Vada Dawson

LEMON CAKE

1 1/2 c. sour cream
1 1/2 c. sugar
3 eggs (save 2 whites for frosting)
1/3 tsp. salt
1/2 tsp. lemon extract
1 tsp. baking powder
1 tsp. soda
3 c. sifted flour

Dissolve soda in sour cream; add sugar and eggs and beat well. Combine flour, baking powder and salt; add to first mixture and beat well. Add lemon extract; pour into greased and floured cake pans. Makes 3 layers (round). Bake 20 - 25 minutes at 350°.

Frosting: Make frosting of the 2 egg whites, beaten very stiff. Add 1/2 cup of sugar and the grated rind and juice of 1 lemon. This makes a thin frosting. Put frosting between layers of cake and on top while cake is still hot. The frosting will run down through cake and adds to the flavor of the cake.

Maggie Burgin*

LEMON-ORANGE CAKE

1 pkg. yellow cake mix
1 pkg. orange flavored jello
3/4 c. water
3/4 c. vegetable oil
4 eggs

Lemon Sauce:

2 c. powdered sugar
Juice of 2 lemons

Mix cake mix, jello, water, vegetable oil and eggs until smooth. Bake at 350° for 30 - 35 minutes. When cake is done, and before it cools, poke holes in top with fork. Saturate cake with Lemon Sauce. Then saturate again. The mixture will penetrate the cake and make a glaze on top. It can be baked in a tube pan or in a flat pan. Lemon Sauce is made by blending the powdered sugar and lemon juice.

Maggie Risley

MAN'S CAKE

1 1/2 c. sugar
3/4 c. shortening
3 mashed bananas
2 eggs
4 Tbsp. sour milk
2 c. flour
Salt
1 c. nutmeats
1 tsp. vanilla
1 tsp. soda
1 tsp. baking powder

Cream sugar and shortening; add rest of ingredients in order given. Bake for 40 minutes at 325°. Ice with Caramel Icing: Boil 1 minute -

1/4 c. butter
1 c. brown sugar
1/4 c. cream
1 tsp. vanilla

Add powdered sugar to spreading consistency.

Vada Dawson

MILKLESS, EGGLESS, BUTTERLESS CHOCOLATE CAKE

3 c. flour
1 1/2 c. sugar
6 Tbsp. cocoa
2 tsp. soda
1/2 tsp. salt

Add together and mix well. Add the following to dry ingredients and stir until smooth:

3/4 c. cooking oil
2 c. warm water (not hot)
3 tsp. vinegar
2 tsp. vanilla

Bake in 350° oven until done. For a smaller cake, use half recipe.

Lydia Krenzin

MILKLESS, EGGLESS, BUTTERLESS CAKE

2 c. sugar (brown)
1 c. lard
2 c. hot water
2 c. raisins
2 tsp. cinnamon
1 tsp. cloves
1/2 tsp. nutmeg

Boil for 2 minutes; cool. Add 3 1/2 cups flour and 2 teaspoons soda. Mix well and bake slowly.

Bertha Trostle

NUTMEG FEATHER CAKE

1/4 c. butter
1/4 c. shortening
1 1/2 c. sugar
3 beaten eggs
2 c. flour
1/4 tsp. salt
1 tsp. baking powder
1 tsp. soda
2 tsp. nutmeg
1 c. buttermilk
1/2 tsp. vanilla

Cream shortenings and sugar; add beaten eggs and beat well. Add sifted dry ingredients, then buttermilk and vanilla. Bake in a 9x13 inch pan at 350° for 25 or 30 minutes.

Frosting: Combine -

6 Tbsp. melted butter
1/2 c. brown sugar
1/4 c. cream
1 c. shredded coconut

Spread over warm cake. Brown under the broiler.

Essie Carey

OATMEAL CAKE

1 1/4 c. water
1/4 lb. oleo
1 c. quick oatmeal
1 c. white sugar
1 c. brown sugar
2 eggs
1 1/2 c. flour
1/2 tsp. salt
1 tsp. soda
1/2 tsp. cinnamon

Topping:

1/2 c. coconut
1/2 c. chopped nuts
1/2 c. powdered sugar
1 tsp. vanilla
6 Tbsp. melted oleo
1/4 c. canned milk

Heat water and 1/4 cup oleo to boiling; add oatmeal. Remove from fire and let stand 20 minutes. In a large bowl, mix white and brown sugars and eggs. Sift together flour, salt, soda and cinnamon; add to sugar and eggs, then oatmeal mixture. Stir, but do not beat. Pour into greased 9x13 inch pan; bake 35 minutes at 350°. While cake is cooking, mix together topping ingredients: Coconut, nuts, powdered sugar, vanilla, oleo and canned milk. When cake is done and still hot, spread on topping. Do not cover cake while hot.

Mariah Risley

PERFECT DEVILS FOOD CAKE

3 c. flour
2 c. sugar
6 Tbsp. cocoa
2 tsp. soda
Vanilla
3/4 c. liquid shortening
2 c. warm water
2 Tbsp. vinegar

Mix all ingredients together and bake either in layers or rectangular pan in moderate oven. When cool, ice with your favorite icing.

Louise McGonigle

PLUM PUDDING OR UPSIDE DOWN CAKE

1 egg
1 c. sugar
1 tsp. vanilla
1/3 c. milk
1 tsp. baking powder
Approx. 1 c. flour

Put 1 pint sand hill plums in pan and bring to boil; mix above with flour to make a thin dough and pour over plums (do not stir). Cover all plums with batter and bake in moderate oven until cake tests done. Other fruit may be used as desired.

Lela Lolling

PUMPKIN CAKE ROLL

3 eggs
1 c. sugar
2/3 c. pumpkin
1 tsp. lemon juice
3/4 c. flour
2 tsp. cinnamon
1 tsp. ginger
1 tsp. baking powder
1/2 tsp. nutmeg
1/2 tsp. salt

Beat eggs 5 minutes; gradually beat in sugar and stir in pumpkin and lemon juice. Combine dry ingredients and fold into mixture. Pour into greased jelly roll pan and bake at 375° for 15 minutes. Turn out onto a powdered sugar dusted tea towel. Roll as a jelly roll and cool.

Filling:

1 c. powdered sugar
6 oz. cream cheese
1/4 c. margarine
1/2 tsp. vanilla

Combine and beat until smooth; unroll cake. Spread with filling, reroll and chill. Makes 8 servings.

R2-151-79 Maggie Risley

RAW APPLE CAKE

1 1/2 c. sugar
2 eggs
2/3 c. shortening
2 1/2 c. flour
1 c. raisins or dates
1 c. nuts
2 c. raw apples, chopped
1/2 c. sour milk
1 tsp. cinnamon
1 tsp. cloves and allspice
1 tsp. vanilla
1 tsp. soda (in milk)
Pinch of salt

Bake in moderate oven.

Lela Lolling

RHUBARB CAKE

1 1/2 c. rhubarb, cut fine
1 1/2 c. brown sugar
1/2 c. oleo
1 egg
2 c. flour
1/2 tsp. salt
1 tsp. soda
1 c. sour milk
1 tsp. vanilla

Cream sugar and oleo; add egg and salt. Stir in milk; add soda, vanilla and flour. Blend; add rhubarb. Pour into 9x13 inch pan. Sprinkle with 1/4 cup white sugar mixed with 1 teaspoon cinnamon. Bake 30 to 35 minutes at 350°.

Helen Givens

RHUBARB CAKE

2 c. flour
1/4 tsp. salt
1/2 c. oleo
1 c. milk
2 1/2 c. rhubarb, cut in 1 inch pieces (thaw if frozen)
1 tsp. baking soda
1 1/2 c. brown sugar
1 egg
1 tsp. vanilla

Mix flour, soda, salt; set aside. Mix brown sugar and oleo; beat in egg. Add flour mixture, alternating with milk. Stir in rhubarb and vanilla; turn into 13x9 inch pan, sprinkle with sugar and cinnamon and bake at 350° for 40 minutes.

Linda McCann

SALAD DRESSING CAKE

1 1/2 c. sugar
2 c. flour
1 c. salad dressing
Pinch of salt
3 Tbsp. cocoa
2 tsp. soda
1 c. warm water
1 tsp. vanilla

Beat ingredients for 2 minutes; bake 30 minutes at 350° in a 9x13 inch pan.

Carol Trostle

SHEATH CAKE

Put in saucepan and bring to boil:

1 stick oleo
4 Tbsp. cocoa
1 c. water
1/2 c. Crisco

Add:
2 c. sugar
2 c. flour

Add:
2 eggs
1 scant tsp. cinnamon
1 tsp. soda
1/2 c. buttermilk
1 tsp. vanilla

Beat well until smooth and pour into greased 11 1/2 x 16 inch pan (shallow) or 2 (8x11 inch) pans. Bake at 400° for 20 minutes. Start the icing 5 minutes before cake is done. Put into saucepan, bring to boil and remove from heat.

Icing: Boil together -

1 stick oleo
4 Tbsp. cocoa
6 Tbsp. milk

Then add:
1 lb. sifted confectioners sugar
1 tsp. vanilla
1 c. pecans

Mix well; pour over cake as soon as you remove it from the oven.

Note: One-half makes family cake.

Carole (Magoffin) Perkins

SOUR CREAM CAKE

2 c. sour cream
2 c. sugar
4 eggs
1/2 tsp. salt
2 tsp. soda (scant), dissolved in 1/2 c. water
1/2 c. cocoa
3 c. flour

Beat all together and bake.

Cecyle Hawk

SOUR CREAM CHOCOLATE CAKE

2 c. sugar
2 c. sour cream
4 eggs
2 tsp. soda
1/2 c. hot water
2 1/2 c. flour
1/2 c. cocoa
1 tsp. vanilla

Cream together sugar, cream and eggs. Sift together the flour, cocoa. Add the dry ingredients and vanilla. Dissolve soda in hot water; add to the rest. Bake either in layers or flat pan at 350°. Frost with powdered sugar frosting or another favorite.

Mariah Risley

SPONGE CAKE

1 1/4 c. flour
2 1/2 Tbsp. cornstarch
1 c. sugar
1/2 tsp. baking powder
1/2 tsp. salt
6 egg whites
1 tsp. cream of tartar
1/2 c. sugar
1 tsp. vanilla
1/4 tsp. lemon flavoring
1/4 tsp. orange flavoring
1/8 tsp. almond flavoring
3 Tbsp. water

Sift together dry ingredients. Beat egg whites until frothy. Add cream of tartar and 1/2 cup sugar. In a small bowl mix egg yolks, water, vanilla and dry ingredients; beat at medium speed until mixture is fluffy (about 4 minutes). Fold into whites; bake 45 minutes at 350° in a tube pan.

Sponge Cake Sauce:

1 c. milk
1/4 c. flour
Dash of salt
1 c. oleo

1 c. shortening
1 c. sugar
1 tsp. vanilla

Cook milk, flour and salt until thick; cool. Beat oleo, shortening, sugar and vanilla until fluffy; add milk and flour mixture. Beat until like whipped cream.

Alice Mitzner

STRAWBERRY CAKE

1 (18 1/2 oz.) pkg. yellow or white cake mix
1 (3 oz.) pkg. strawberry gelatin
3/4 c. vegetable oil
1 c. chopped nuts
4 eggs
1 Tbsp. sugar
2 Tbsp. flour
1 (10 oz.) pkg. frozen sliced sweetened strawberries, thawed, or 1 pt. fresh sliced berries with 1/2 c. sugar
1/2 pt. heavy cream, whipped

Preheat oven to 350° and grease a 10 inch angel food cake pan or 10 inch Bundt pan. (May be baked in 13x9x2 inch baking pan, also.) Combine cake mix, strawberry gelatin, vegetable oil, nuts, eggs, flour and strawberries in large bowl; beat with electric mixer at medium-high speed for 3 minutes or until well blended. Pour batter into pan and bake for 55 to 65 minutes or until a cake tester poked in center comes out clean. Cool for 10 minutes on rack if round pan is used. Turn out of pan to cool completely. Serve plain or with sweetened cream. Makes 10 to 12 servings.

Cecyle Hawk

WALDORF ASTORIA CAKE

1 1/2 c. sugar
1/2 c. vegetable shortening
2 c. sifted cake flour or 1 3/4 c. regular flour
2 Tbsp. cocoa
1 tsp. salt
1 oz. water
1 oz. red food coloring
1 c. buttermilk
2 eggs
1 tsp. vanilla
1 Tbsp. vinegar
1 tsp. soda

Combine sugar, shortening, flour, cocoa, salt, water and red food coloring; add 2/3 cup buttermilk in bowl. Beat until well blended. Add eggs, 1/3 cup buttermilk, vanilla;

beat 1 minute. Mix vinegar and soda; stir into batter. (Do not beat.) Pour into 2 (9 inch) greased and floured pans and bake 25 - 30 minutes at 350°.

Frosting:

4 Tbsp. flour
1 c. milk
1 c. oleo
1 c. sugar
1 tsp. vanilla

Cook flour and milk in double boiler until thick; cool. Cream together oleo, sugar and vanilla; add to cooked mixture. Beat together at high speed until thick and fluffy.

Connie Carey

WATERGATE CAKE

1 pkg. white cake mix
3/4 c. cooking oil
3 eggs
1 c. 7-Up or club soda
1 (3 oz.) pkg. pistachio instant pudding
1 c. chopped nuts (pecans)
1/2 c. coconut

Cover-Up Frosting:

2 env. (3 oz.) dry whipped topping
1 1/2 c. milk
1 (3 oz.) pkg. pistachio instant pudding
1/2 c. coconut
3/4 c. chopped pecans

Combine cake ingredients in order given: Cake mix, oil, eggs, 7-Up or club soda, pudding, nuts and coconut; mix well. Pour into a greased and floured 9x13 inch pan. Bake at 350° for 45 minutes.

For the topping, combine milk, whipped topping mix and pudding; beat until thick. Spread on cake. Sprinkle with coconut and nuts.

Mariah Risley

YELLOW NUT CUPCAKES

1 c. sugar
1/2 c. butter
2 eggs
1 3/4 c. cake flour (2)
1 c. nuts
2 tsp. baking powder
1/2 c. milk
1 tsp. vanilla
1/8 tsp. grated lemon rind

Mix and bake as you would any other cupcakes.

Linda Stewart

ZUCCHINI SQUASH CAKE

3 c. sugar
1 1/2 c. oil
4 eggs
3 c. grated peeled squash
1 c. chopped nuts
1 tsp. vanilla
3 c. flour
1 1/2 tsp. salt
1 1/2 tsp. cinnamon
2 tsp. baking powder
1 Tbsp. soda
1 c. coconut

Cream together sugar, oil and eggs. Sift together flour, salt, cinnamon, baking powder and soda. Add squares and dry ingredients to sugar, oil and eggs; add vanilla, coconut and nuts and mix well. Bake in Bundt or angel food pan at 300° for 1 1/2 hours.

Icing:

3 oz. pkg. cream cheese
1/4 lb. soft oleo
1 tsp. vanilla
2 c. powdered sugar

Cream icing ingredients together and ice cake.

Mariah Risley

COOKIES

AMISH SUGAR COOKIES

1 c. granulated sugar
1 c. powdered sugar
1 c. margarine
1 c.cooking oil
2 eggs
4 1/2 c. flour
1 tsp. baking soda
1 tsp. cream of tartar
1 tsp. vanilla

Combine first 4 ingredients; beat well. Add eggs;beat again. Add remaining ingredients and mix well. Drop in a small ball of dough on cookie sheet and flatten slightly with a fork; bake in 375° oven 10 to 12 minutes.

Hazel Slifer

BARB'S SUGAR COOKIES

1 c. oleo
1 c. salad oil
1 c. white sugar
1 c. powdered sugar
2 eggs
4 1/2 c. flour
1 tsp. soda
1 tsp. cream of tartar
1/4 tsp. salt

Mix together and drop on cookie sheet; flatten with a glass dipped in sugar. Sprinkle with sugar and cinnamon and bake at 350°.

Mildred Beck

BROWNIES

Combine:

4 beaten eggs
2 c. sugar
1/4 tsp. salt

Melt in pan:

4 sq. chocolate or
4 Tbsp. cocoa
1/2 c. shortening

Add to shortening and chocolate mixture the eggs and sugar mixture. Beat well. Add dry ingredients, vanilla and nuts.

1 c. flour
1 tsp. baking powder
1 tsp. nuts
1 c. nuts

Mix well and put into greased 9x13 inch pan for 30 minutes or less at 350°. This will puff up, then fall.

Karen Moorman Fleming

CASSEROLE COOKIES

2 eggs
1 c. sugar
1 c. chopped dates
1 c. flaked coconut
1 c. chopped nuts
1 tsp. vanilla
1/4 tsp. almond extract
Powdered sugar

Beat eggs; add sugar and mix well. Blend in remaining ingredients. Spoon into ungreased 2 quart casserole and bake for 30 minutes at 350°. Remove from oven; beat well while hot. Cool and form into balls, using about 1 tablespoon of mixture for each ball. Roll each ball in powdered sugar.

Aurelia Kittle

CRACKLE TOP GINGER COOKIES

1 c. shortening
1 c. sugar
1 egg
1 c. molasses
4 c. flour
2 tsp. soda
1/2 tsp. salt
1/2 tsp. ginger
1/2 tsp. cinnamon
1/2 tsp. cloves

Cream shortening, sugar and add egg. Stir in molasses. Sift together flour, soda, salt, ginger, cinnamon and cloves. Add dry ingredients to the creamed mixture. Chill and roll into balls about the size of a marble; roll in sugar. Bake at 350° for 12 - 15 minutes.

Ruth Lehman

CHOCOLATE CHIP COOKIES

1 c. shortening
3/4 c. brown sugar
3/4 c. white sugar
2 eggs
1 (12 oz.) pkg. chocolate chips
2 3/4 c. flour
1 tsp. soda, dissolved in 1 Tbsp. water
1/2 tsp. salt
1 tsp. vanilla

Mix shortening, sugars and eggs together; add dry ingredients. Stir in chocolate chips; drop by teaspoonfuls onto cookie sheets and bake at 325°.

Phyll McGonigle

CHOCOLATE CHIP COOKIES

1 pkg. Duncan Hines Deluxe II white cake mix
1/4 c. light brown sugar
3/4 c. oil
1 egg
1 (6 oz.) pkg. semi-sweet chocolate chips
1/2 c. nuts, chopped

Mix all together until well mixed. Drop by spoonfuls on ungreased cookie sheet and bake at 350° for 10 - 12 minutes. Cool 1 minute, then remove from pan.

Mariah Risley

CHOCOLATE CHIP COOKIES

1/2 c. shortening
6 Tbsp. brown sugar
6 Tbsp. white sugar
1/4 tsp. water
1/2 tsp. vanilla
1 egg
1 c. flour
1/2 tsp. baking soda
1/2 tsp. salt
1/2 c. chopped nuts
1 c. semi-sweet chocolate chips

Beat butter, sugars, vanilla, water and egg until light and fluffy. Mix together flour, soda and salt; blend into butter mixture. Stir in nuts and chips. Drop 2 inches apart from teaspoon onto greased baking sheets and bake at 375° for 10 minutes, or until golden brown. Makes 50 cookies.

Dodie Rose

CHOCOLATE CHERRY BARS

(A "super quick and easy bar or dessert square" that you will enjoy serving to family and friends.)

1 pkg. Pillsbury fudge cake mix
1 (21 oz.) can cherry pie filling
1 tsp. almond extract
2 eggs, beaten

Frosting:

1 c. sugar
5 Tbsp. butter
1/3 c. milk
1 (6 oz.) pkg. (1 c.) semi-sweet chocolate pieces

Preheat oven to 350°. Using solid shortening or margarine (not oil), grease and flour 15x10 inch jelly roll pan. In large bowl combine first 4 ingredients. By hand, stir until well mixed. Pour into prepared pan; bake jelly roll pan 20 to 30 minutes.

Frosting: In a small saucepan, combine sugar, butter and milk. Boil, stirring constantly, 1 minute. Remove from heat; stir in chocolate pieces until smooth, pour over bars. Makes about 3 dozen bars. (High altitude: No change.)

*Gertrude Theede Justus
(Deceased)

CHOCOLATE HONEY COOKIES

1 c. honey
1 c. shortening
2 c. oatmeal
2 sq. unsweetened chocolate
1 tsp. vanilla
2 eggs
2 c. flour, sifted
3/4 tsp. soda
1/4 tsp. salt
1/4 c. sour milk
1 c. nutmeats

Cream honey and sugar together; add oatmeal, chocolate (melted) and vanilla; add beaten eggs. Sift dry ingredients together and add alternately with milk. Add nuts and drop on oiled and floured cookie sheet. Bake in 350° oven for 15 minutes. Makes 80 small cookies.

Elizabeth Moats

CHOCOLATE OATMEAL COOKIES

2 c. sugar
1/2 c. butter
1/3 c. cocoa
1/2 c. milk
1/2 c. peanut butter
1 tsp. vanilla
3 c. quick oatmeal

Mix sugar, butter, cocoa and milk and bring to boil; boil for 1 minute. Remove from heat; stir in peanut butter and vanilla and then add oatmeal. Drop by teaspoonfuls onto waxed paper.

Dodie Rose

CHOC-RAISIN BALLS

1/2 c. raisins
1/2 c. chocolate chips
1/2 c. peanut butter
1/4 c. hulled sunflower seeds
2/3 c. coconut

Blend raisins and chocolate bits. Mix with other ingredients. Form into balls and chill.

Elaine Duncan

CHOCOLATE REVEL BARS

1 c. butter or margarine
2 c. brown sugar
2 eggs
2 tsp. vanilla
2 1/2 c. sifted flour
1 tsp. soda

1 tsp. salt
3 c. quick cooking oatmeal

Chocolate Filling:

12 oz. pkg. chocolate pieces
15 oz. can sweetened condensed milk
2 Tbsp. butter or margarine
1/2 tsp. salt
1 c. chopped walnuts
2 tsp. vanilla

Cream butter and sugar until light and fluffy; mix in eggs and vanilla. Sift together the flour, soda and salt. Stir in oatmeal. Add dry ingredients to creamed mixture and set aside.

To make Filling: Mix chocolate pieces, sweetened condensed milk, butter and salt together in the top of a double boiler and melt. When smooth, add nuts and vanilla. Spread 2/3 oatmeal mixture in the bottom of a 15 1/2 x 10 1/2 x 1 inch baking pan. Cover with chocolate mixture; dot with remaining oatmeal. Bake in moderate oven (350°) for 25 - 30 minutes.

Ada Moore

COCONUT MACAROONS

1 1/4 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
1 c. rolled oats
1 c. chopped nuts
2 c. coconut

Sift together:
2 1/4 c. sifted flour
1/3 tsp. soda
2 tsp. baking powder
1/2 tsp. salt

Cream shortening and sugar; add eggs. Mix in the flour combination, oats, nuts and coconut. Roll into balls the size of walnuts. Place on ungreased cookie sheet 3 inches apart. Bake at 350° until golden brown. This makes a large recipe.

Ruth Lehman

DATE NO-BAKE COOKIES

Cook until it thickens:
3/4 c. sugar
1 c. dates, diced
2 well beaten eggs

Take from fire and add:

1 c. sugar-coated rice cereal
1 c. corn flakes
1 c. nuts
1 tsp. vanilla

Mix well. To roll a cookie, take 1 heaping teaspoonful, wet your hands and roll into a ball. Roll in coconut and put in refrigerator to cool.

Mariah Risley

DIABETIC PEANUT BUTTER COOKIES

2 Tbsp. shortening
6 Tbsp. peanut butter
1/4 c. sugar
3 Tbsp. water
2 eggs
1/2 tsp. vanilla
1 1/4 c. flour
1/2 tsp. baking soda
1/2 tsp. baking powder
1/4 tsp. salt

Preheat oven to 375°. Grease cookie sheets. Cream shortening and peanut butter until light and fluffy. Beat in sugar, water, eggs and vanilla (batter may curdle). Sift together flour, baking soda, baking powder and salt. Stir flour mixture into shortening mixture until smooth. Drop dough by tablespoonfuls onto cookie sheets. Flatten with fork dipped in water and bake 10 to 12 minutes.

Lydia Krenzin

DOROTHY MAGOFFIN'S BROWNIES*

2 sq. baking chocolate
1 c. melted fat (Crisco)
4 eggs
2 c. sugar
2 tsp. vanilla
1 1/2 c. flour
1 1/2 tsp. salt
1 tsp. baking powder
1/2 c. chopped nuts

Melt chocolate and fat over low heat. Beat eggs until thick and light colored and add sugar gradually. Add cooled fat and chocolate and vanilla. Add sifted dry ingredients and nuts; bake at 350° for about 20 minutes. Use greased 11x13 inch pan. Make chewy by adding 2 tablespoons Karo syrup.

Contributed by her Children
Carole, Judy and Charles

DOROTHY MAGOFFIN'S* CHOCOLATE CHIP BROWNIES

2/3 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
2 tsp. vanilla
2 c. flour
1 tsp. baking powder
1/4 tsp. salt
1/4 tsp. soda
6 Tbsp. thin cream
1/2 c. nuts
1/2 large pkg. chocolate chips
1 Tbsp. grated orange rind

Cream shortening, brown sugar and the white sugar; add the eggs and vanilla, mix well. Add the sifted dry ingredients and mix. Add the cream, nuts, chocolate chips and orange rind. When thoroughly stirred in, pour into greased 11x13 inch pan. Bake at 350° for 20 to 30 minutes.

Submitted by her Children
Carole, Judy and Charles

*DOROTHY MAGOFFIN'S COWBOY COOKIES

Cream:
1 1/2 c. white sugar
1 1/2 c. brown sugar
1 1/2 c. shortening

Add:
3 eggs
1 1/2 tsp. vanilla

Sift and add:
2 1/2 c. flour
1 1/2 tsp. soda
3/4 tsp. baking powder
3/4 tsp. salt

Then add:
3 c. oats (quick or Mother's)
1 c. chopped nuts
1/2 to 1 small pkg. chocolate bits

Mix well and drop from teaspoons onto greased cookie sheet and bake at 350° for 15 minutes.

Contributed by her Children
Carole, Judy and Charles

*DOROTHY MAGOFFIN'S MOLASSES BROWNIES

1 c. shortening
2 oz. baking chocolate
1 1/2 c. flour
1 tsp. baking powder
1 1/2 tsp. salt
4 eggs
2 c. sugar
2 tsp. vanilla
2 Tbsp. molasses
Nuts, if desired

First melt chocolate in shortening and set to cool. Whip eggs until light, frothy and lemon colored. Slowly add sugar with mixture still at high speed. Add vanilla and slow to slow speed. Add sifted dry ingredients and stir in nuts and molasses for a chewy product. Bake at 350° about 20 minutes. Do not overbake for it will be dry.

Contributed by her Children
Carole, Judy and Charles

*DOROTHY MAGOFFIN'S PRIDE OF IOWA COOKIES

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
1 1/2 c. flour
1 tsp. soda
1 tsp. baking powder
1 tsp. salt
3 c. oats (not quick)
4 Tbsp. milk
1 c. coconut
1/2 c. chopped nuts
1 tsp. vanilla

Cream shortening, sugar, eggs; add sifted dry ingredients and milk. Stir in oats, coconut and nuts; drop by teaspoonfuls on greased sheet and bake for 10 - 12 minutes or medium brown, at 375°.

Contributed by her Children
Carole, Judy and Charles

FUDGE COOKIES

Beat:
3 eggs
1 c. sugar

Add 3 tablespoons cocoa to 1/2 cup melted butter. Add:

3/4 c. flour
1 tsp. baking powder
1 c. nuts
1 tsp. vanilla

Bake for 25 to 30 minutes at 325° in a 9x13 inch pan.

Vada Dawson

FUDGE COOKIES

2 Tbsp. butter
1 1/2 c. chocolate chips
1 can Eagle Brand milk
1 tsp. vanilla
1 1/2 c. flour
1 c. nuts

Melt butter and chocolate chips in Eagle Brand milk over hot water; remove from heat and stir in vanilla and add flour. Mix well and add nuts; bake on well greased cookie sheet at 350° for 7 - 10 minutes.

Carol Trostle

GINGERSNAPS

3/4 c. shortening
1/4 c. molasses
1 egg, beaten
2 tsp. soda
1/2 tsp. ginger
1 c. sugar
2 c. sifted flour
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves

Mix well; roll into balls the size of marbles. Roll balls in sugar and bake 10 minutes at 350°.

Linda McCann

GLADYS'S BROWNIES

Place in double boiler until melted:

1 small pkg. chocolate chips
1/3 c. shortening

Beat 2 eggs in a bowl until fairly thick; add 1/2 cup sugar and continue beating until thick. Then add and stir well:

1/2 c. flour
1/2 tsp. baking powder
1/4 tsp. salt

Add:
1 tsp. vanilla
1/2 c. nuts
Melted chocolate mixture

Stir all very fast and stir well. Pour into a greased 8x8 inch pan and bake at 325° for 25 - 30 minutes.

Julie White

GRANDMA QUERFELD'S SUGAR COOKIES

2 c. sugar
1 c. lard or butter and lard
2 eggs, beaten lightly
1 c. sweet milk
1 tsp. baking powder
1/2 tsp. salt
6 c. flour (approx.)
2 tsp. vanilla
1 tsp. soda, dissolved in water, and added last

Vegetable shortening may be used with part margarine. Cream the sugar and shortening, then add the eggs. Alternate the adding of the milk and dry ingredients; add the vanilla and soda last. Handle the dough lightly and do not get too stiff. Roll out 1/8 inch thick and handle cookies with spatula. Sprinkle sugar or colored sugar over cookies before baking. Bake at 375° for 8 to 10 minutes.

Mrs. Velma Querfeld,
Hutchinson, Ks.

HONEY FRUIT COOKIES

1/4 c. shortening
1 egg, beaten
3/4 c. honey
2 Tbsp. milk
1/2 c. raisins
1 c. chopped nuts (or less)
2 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt

Cream shortening. Mix egg, honey and milk; add fruit and nuts to sifted dry ingredients. Add alternately with liquid to creamed fat. Drop by teaspoonfuls onto an oiled baking sheet and bake in 375° oven about 10 minutes.

Elizabeth Moats

JUMBO RAISIN COOKIES

2 c. raisins
2 c. water
1 c. shortening
2 c. sugar
2 eggs
4 1/2 c. flour
4 tsp. baking powder
1 tsp. soda
Dash of salt
Cinnamon
Vanilla
Nuts (to suit)

Boil raisins and water 5 minutes and set aside. Cream shortening and sugar together and add 2 eggs and vanilla. Blend. Add raisin mixture; do not blend. Sift dry

ingredients together and blend. Stir in nuts; drop on cooking sheet and bake at 375°. Makes a large amount of cookies.

Rosa Bennett

MAE'S SUGAR COOKIES

3 c. sugar
1 c. lard
6 eggs
1 tsp. soda
5 tsp. baking powder
1 c. milk
1 tsp. vanilla
1 tsp. salt
6 - 7 c. flour

Add flour according to the amount of liquid. Roll out and cut. Bake at 350°. Makes a large amount of cookies.

Mae McGonigle*

M & M'S COOKIES

1/2 c. shortening
1/2 c. brown sugar
1/4 c. white sugar
1/2 tsp. vanilla
1/4 tsp. water
1 egg
1 c. + 2 Tbsp. flour
1/2 tsp. soda
1/2 tsp. salt
3/4 c. M & M's candies

Blend shortening with sugars, vanilla, water and egg. Sift dry ingredients; add to sugar and egg mixture and mix well. Stir in M & M's candies. Drop on ungreased cookie sheet and bake at 375° for 10 to 12 minutes.

Laura Moorman Peterson

NO BAKE COOKIES

Boil 1 minute:
2 c. sugar
1/2 c. milk
1/4 c. oleo
1/3 c. cocoa

Stir in:
1/2 c. peanut butter
3 c. quick oats

Shape and let stand in refrigerator until firm. Extra good.

Nana Green

OATMEAL COCONUT COOKIES

1 c. brown sugar
1 egg
1 c. flour
1/2 tsp. soda
1/2 tsp. baking powder
1/2 c. shortening
(I use oleo)
1/2 c. coconut
1 1/2 c. quick oatmeal
2 Tbsp. water

Cream sugar and oleo; add egg. Sift flour, soda and baking powder. Mix with sugar and oleo, then add coconut, oatmeal and water; mix well. Drop on cookie sheet and bake in hot oven 10 to 12 minutes.

Hazel Bruning

OATMEAL COOKIES

1 c. white sugar
1 c. brown sugar
1 c. shortening
2 eggs, beaten
(add vanilla to them)
2 c. flour
1 tsp. soda
1 c. corn flakes
2 c. oatmeal
1 c. nuts
1 tsp. vanilla
1 c. raisins

Cream shortening and add sugar; add beaten eggs. Sift flour and soda and add to mixture. Add corn flakes, oatmeal, nuts and raisins. Drop by spoonfuls onto greased baking sheet and bake 10 to 15 minutes in a 350° oven. Makes 5 dozen.

Georgia Battey

OATMEAL COOKIES

2 c. sugar
4 Tbsp. cocoa
1 stick butter
1/2 c. milk
1/2 c. peanut butter
3 c. quick-cooking oats
1 tsp. vanilla

Combine sugar, cocoa, butter and milk; boil 1 minute. Remove from heat; stir in peanut butter, vanilla and oats slowly until mixture is cool enough to drop from spoon. Drop by teaspoonfuls onto waxed paper. Cool; store in tight container. Yield: 4 dozen.

Mrs. Glenn Carney

OATMEAL CRISPIES

1 c. shortening
1 c. brown sugar
1 c. granulated sugar
2 eggs, well beaten
1 tsp. vanilla
1 1/2 c. flour
1 tsp. salt
1 tsp. soda
3 c. quick-cooking oatmeal
1/2 c. nutmeats, chopped

Cream shortening and sugars; add eggs and vanilla and beat well. Add sifted dry ingredients; add oatmeal and nutmeats and mix well. Shape into rolls; wrap in waxed paper and chill thoroughly or overnight. Slice 1/4 inch thick. Bake on ungreased cookie sheet in a preheated 350° oven for 10 minutes. Makes 5 dozen cookies.

Mariah Risley

OATMEAL DROP COOKIES

3/4 c. Crisco
3/4 c. brown sugar
1/4 c. white sugar
2 eggs, well beaten
1 tsp. vanilla
1 1/2 c. raw regular oatmeal
1/2 c. milk
1 c.raisins
1 c. chopped nuts
2 c. sifted flour
1 tsp. soda
1 tsp. baking powder
2 tsp. cinnamon
1/2 tsp. allspice
1/2 tsp. salt

Cream Crisco and sugar until well blended; add eggs, vanilla, milk, oatmeal, raisins and nuts. Sift flour with soda, baking powder, spices and salt; add to creamed mixture and mix well. Drop by spoonfuls onto greased cookie sheet and bake at 350° for 10 - 12 minutes.

Grace Secrest

ORANGE BARS

4 well beaten eggs
2 c. brown sugar
2 c. flour
1 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
1/2 c. nuts
10 to 15 candy orange slices, cut fine

Add sugar, 1 cup at a time, to eggs, beating well. Sift flour with baking powder and salt and add to egg mixture. Add vanilla, nuts and candy; spread in jelly roll pan

and bake in a 350° oven for 20 to 25 minutes. Cut into bars and roll in sugar.

Mrs. Glenn A. Rose,
Greeley, Co.

ORANGE SLICE BARS

1 lb. orange slices
6 Tbsp. boiling water
1/2 c. margarine
2 1/4 c. sugar
4 eggs
2 1/2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
1/2 c. nutmeats

Cut orange slices into eighths; pour boiling water over slices and let stand 2 hours or overnight. Cream margarine and sugar; add eggs. Sift dry ingredients together; add to creamed mixture. Add orange slices; put into greased and floured 15 1/2 x 10 1/2 inch jelly roll pan; bake for 25 minutes at 350°, or until done. Can be sprinkled with powdered sugar while warm. Cut into squares when cool.

Elizabeth Moats

PEANUT BLOSSOM COOKIES

Sift together:
1 3/4 c. flour
1 tsp. soda
1/2 tsp. salt

Cream together:
1/2 c. shortening
1/2 c. peanut butter
1/2 c. white sugar
1/2 c. brown sugar
2 Tbsp. milk
1 unbeaten egg
1 tsp. vanilla

After creaming the liquids and sugar, add the dry ingredients. Roll into balls, 1 teaspoon each. Roll in granulated sugar; put on cookie sheet and bake until light brown. Take from oven. Put chocolate star on each; press it in. Return to oven for 3 or 4 minutes; bake at 350°.

Laura Peterson

PEANUT BUTTER COOKIES

1 c. shortening
1 c. brown sugar
1 c. white sugar
3 eggs
4 c. flour
1 tsp. soda
1 tsp. vanilla
Peanut butter

Sift flour and soda together; combine with remaining ingredients except peanut butter. Blend well. Roll out; spread with peanut butter. Roll up as for jelly roll; chill. Cut into slices; bake 10 minutes at 350°.

Ada Moore

PEANUT BUTTER COOKIES

2 c. sugar
3 Tbsp. cocoa
1/2 c. milk
1/2 c. oleo

Add:

1 tsp. vanilla
1/4 tsp. salt
3 c. quick oats
1/2 c. peanut butter

Cook first ingredients at full boil for 1 minute; add other ingredients. Drop by spoonfuls onto waxed paper or spread in a baking dish to cool.

Alberta Trostle

PEANUT BUTTER CRUNCH DELIGHTS

1 stick margarine
1 box powdered sugar
2 c. (18 oz.) crunchy peanut butter
3 c. Wheaties
6 oz. chocolate chips or 1 plain Hershey's bar

Melt margarine and remove from fire; add peanut butter, powdered sugar and Wheaties. Mix and form into balls walnut size. Melt chocolate chips in double boiler. Can use paraffin to dilute. Dip cookies into chocolate mixture and place on waxed paper to cool. (Easter egg dipper is an ideal tool for dipping.) Store in refrigerator or freeze. Makes 4 - 5 dozen.

Annette Allsup

PEANUT BUTTER CRUNCHIES

1 c. peanut butter
1 c. light syrup
1 c. white sugar
1 tsp. vanilla
5 c. corn flakes

Combine sugar and syrup and bring to boil; stir in peanut butter and vanilla and pour over corn flakes. Stir gently and drop by spoonfuls onto waxed paper. Makes 5 dozen.

Dodie Rose

PEPPERNUTS

Cream:
1/2 c. butter
1 c. white sugar
1 c. brown sugar

Add:
1 1/2 tsp. soda and water to make spoonful
2 eggs

Mix the above well for 1 minute. Mix together and add gradually:

1/2 tsp. cream of tartar
2 3/4 c. flour
1/4 tsp. cinnamon
1 - 2 drops anise oil
1/2 to 1 c. nuts, chopped fine (optional)

Chill 2 hours. Roll like pencil, then cut into 1/4 inch lengths. Bake at 350° for 8 to 10 minutes until hard. Yield: 3 quarts.

Connie Carey

PEPPER NUTS

1 1/2 c. white sugar
1 1/2 c. brown sugar
2 c. syrup, dark (light may be used)
2 eggs
1 tsp. nutmeg
1 tsp. cloves
1 tsp. cinnamon
2 tsp. anise oil or anise extract
1 c. sweet cream
1 c. (scant) butter or shortening
1 c. finely chopped nuts
3/4 tsp. salt
1 tsp. soda (rounded), dissolved in water

2 tsp. baking powder

Flour (enough to make a stiff dough)

Combine ingredients, using enough flour to make stiff dough. Refrigerate several hours. Bake in moderate oven (350°) for 8 to 10 minutes until lightly browned. These may be made in small rolls to cut off as needed, storing rolls in waxed paper.

Mary Lou Frigon

PINEAPPLE COOKIES

1 c. sifted flour
1 c. quick cook oats
1/2 c. shortening
1/2 tsp. soda
1/2 c. sugar
1 egg, beaten
2/3 c. crushed pineapple, drained

Put all together in bowl; mix thoroughly and spread on greased cookie sheet; bake at 350° for 18 minutes. Make glaze of powdered sugar and pineapple juice. Spread on cookies while hot. Cut into bars.

Hazel Slifer

POOR MAN'S COOKIES

1 c. raisins
1 1/2 c. water
1 c. brown sugar
1/2 c. shortening
1 egg
1 tsp. soda
2 c. flour
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. salt
1/2 tsp. cloves

Simmer raisins in water until they are swollen and most of water has been cooked away. Cream sugar and shortening; add egg. Sift flour, cinnamon and nutmeg, salt and cloves together. Add soda to raisin mixture; add creamed mixture and then dry ingredients, mixing well. Spread in a greased and floured 10x15 inch pan and bake at 350° for approximately 15 to 20 minutes. I like to put 1 1/2 inch strips of the mixture the length of pan, spaced and when baked and cut, makes a nicer cookie or bar.

Marian McGonigle

RANGER COOKIES

1/2 c. shortening
1/2 c. white sugar
1/2 c. brown sugar
1 egg
3/4 c. flour
1/2 tsp. soda
1/2 tsp. salt
1 c. corn flakes
1 c. oatmeal
1/2 tsp. vanilla

Blend shortening and sugar; add egg and beat well. Add flour, soda, salt, then cereal and vanilla; drop and bake at 325° until brown.

Virginia (Duncan) Herren

ROCKY ROAD FUDGE SQUARES

2/3 c. soft shortening
1 c. sugar
2 eggs, beaten
1 (6 oz.) pkg. chocolate chips, melted
1 c. or 24 small marshmallows
1 tsp. vanilla
1 c. flour
1/2 tsp. salt
1/2 c. chopped nuts

Cream together shortening, sugar; beaten eggs and add to mixture. Then add vanilla, flour, salt and nuts. Pour into a 7x11 inch greased pan and bake for 20 - 25 minutes at 350°. As soon as it is taken from the oven, put marshmallows over the baked brownie. Then pour melted chocolate over top of marshmallows and spread.

Irene Bittinger

SALTED PEANUT COOKIES

1 c.brown sugar
1 c. white sugar
1 c. shortening
2 eggs
1 c. salted peanuts
1 c. crushed corn flakes

Sift together:
1 c. oatmeal
1 tsp. baking powder
1 tsp. soda
2 c. flour
1 tsp. vanilla

Cream thoroughly the sugar and shortening; add eggs, one at a time. Add dry ingredients and mix well. Add peanuts, corn flakes and oatmeal and stir. Roll in balls the size of walnuts. Sprinkle with sugar; bake at 375° for 8 minutes.

Fern Nelson

SPICY APPLE BARS

1/2 c. shortening
1 c. sugar
2 beaten eggs
1 c. flour
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1 Tbsp. cocoa
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1 c. oats
1 1/2 c. apples, diced, peeled
1/2 c. walnuts

Cream shortening and sugar; beat in eggs. Sift dry ingredients and add to creamed mixture. Stir in remaining ingredients and spread in greased 9x13 inch pan. Bake 25 minutes in 350° oven. Cool and ice with thin powdered sugar icing.

Bertha Moorman

SUGAR COOKIES

Cream together:

1/2 c. oleo
1/2 c. butter or all oleo
1 egg
1/2 c. white sugar
1/2 c. powdered sugar
1 tsp. vanilla

Then add dry ingredients which have been sifted:

2 c. flour
1/2 tsp. cream of tartar
1/2 tsp. soda
1/2 tsp. salt

Mix and chill and make into small balls. Put on greased cookie sheet and press down with a glass bottom dipped into sugar. Bake 10 to 12 minutes at 375°.

Laura Moorman Peterson

TID-BIT BARS (2 dozen bar cookies)

1 c. enriched flour
1 1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 c. firmly packed light brown sugar
1/4 c. butter or margarine, softened
1/2 tsp. salt
1/4 c. milk
2 eggs
1 c. pecan pieces or walnuts
1 c. chopped candied pineapple
1 c. whole candied cherries
1 (6 oz.) pkg. semi-sweet chocolate bits

Stir together flour, baking powder, soda and salt. Cream sugar and butter until light and fluffy; blend in milk and eggs, one at a time. Gradually beat flour mixture into creamed mixture. Fold in remaining ingredients; spread in greased 7x11 inch pan; bake in preheated 350° oven for 25 minutes or until done. Cool before cutting.

Note: If self-rising flour is used, omit baking powder and salt.

Mrs. Velma Querfeld,
Hutchinson, Ks.

DESSERTS

ANGEL FOOD DESSERT

1 lb. marshmallows
3/4 c. orange juice
1 c. ginger ale
2 c. whipping cream, whipped, or 2 c. Dream Whip
1 large round angel food cake (not bakery angel food)
4 oz. bottle maraschino cherries

Heat orange juice in top of double boiler and melt marshmallows in hot juice, stirring and mixing well. When partially cool, add ginger ale and chill until syrupy. Fold in whipped cream. Previously having broken cake into large walnut size pieces and placed in an oiled 10x15 inch pan, pour the mixture over cake pieces. I find it works best when I use 2 forks to lift the pieces to let some mix get to the bottom of pan. Each piece should have mixture on it. Chill overnight and cut into desired size and serve with maraschino cherry on top. Raspberries or pineapple can be used in place of orange juice.

Elizabeth Moats

APPLE CRISP
(Very quick, easy; just like grandma's)

Place in greased baking dish:

4 c. sliced apples
1 Tbsp. lemon juice

Combine and sprinkle over apples:

1/3 c. flour
1 c. quick oats

1/2 c. brown sugar
1/2 tsp. salt
1 tsp. cinnamon
1/3 c. melted butter

Bake at 375° for 30 minutes.

Carole (Magoffin) Perkins

APPLE CRISP

4 c. sliced cooking apples
1/2 c. sugar
2 Tbsp. flour
1/8 tsp. salt
1 Tbsp. cinnamon

Spread in bottom of baking dish.

3/4 c. oatmeal (quick cooking)
3/4 c. flour
2/3 c. brown sugar
1/2 c. butter, melted
1/4 tsp. baking powder
1/4 tsp. soda
1/2 c. chopped nuts

Mix together; put on top of apple mixture. Pat down and bake at 350° for 20 - 25 minutes.

Cheryl White

APPLE PIE FILLING DESSERT

1 can apple pie filling
2 c. flour
1 c. sugar
1 1/2 tsp. soda
1 tsp. salt
2 eggs, beaten
1 tsp. vanilla
2/3 c. cooking oil
3/4 c. chopped nuts

Place apple pie filling in the bottom of a 9x13 inch pan. Combine flour, salt, soda and sugar. Sprinkle this mixture over the pie filling. Mix beaten eggs, vanilla, oil and nuts. Pour over dry ingredients. Take a fork and stir lightly until dry ingredients are moistened. Bake at 350° for 35 minutes. Frost with a frosting made of 1 (3 ounce) package cream cheese, 1 to 2 cups powdered sugar, milk to make desired consistency. Either drizzle on or frost all over, using 1 cup for all over frosting.

Mildred Beck

BAKED DEVILS FLOAT

1/2 c. sugar
1 1/2 c. water
12 marshmallows, quartered
2 Tbsp. shortening
1/2 c. sugar
1 tsp. vanilla
1 c. flour
1/2 tsp. salt
1 tsp. baking powder
3 Tbsp. cocoa
1/2 c. milk
1/2 c. chopped nuts

Cook 1/2 cup sugar and water 5 minutes; pour into casserole. Top with marshmallows. Cream shortening and remaining sugar; add vanilla. Add flour, sifted with salt, baking powder and cocoa alternately with milk. Add nuts and drop from spoon over marshmallows. Cover; bake in moderate oven (350°) for 45 minutes. Serves 6.

Cecyle Hawk

BANANA-BLUEBERRY SUPREME

1/2 c. melted butter
1 c. flour
1/2 c. chopped pecans
8 oz. cream cheese
1 c. sugar
1 (9 oz.) ctn. Cool Whip
3 bananas
1 can blueberry pie filling

Mix together the melted butter, flour and pecans. Pat into 9x13 inch pan. Bake 15 minutes in 350° oven. Cool. Cream cheese and sugar; fold in the Cool Whip. Slice bananas over crust. Pour cream mixture over bananas and top with pie filling. Refrigerate.

Mildred Beck

BANANA SPLIT DESSERT

2 c. graham crackers (crumbs)
2 sticks oleo
2 eggs
2 c. powdered sugar
3 to 5 bananas
1 (9 oz.) ctn. dessert topping
1 c. chopped nuts
1 small jar maraschino cherries
1 (#2) can crushed pineapple

Melt 1 stick oleo; combine with crumbs and place in 9x13 inch pan. Combine eggs, powdered sugar and other stick of oleo; mix well. Beat 6 minutes until smooth; spread over crumbs. Slice bananas over this; add pineapple, well drained. Then add topping. Sprinkle with nuts and top with cherries. Refrigerate overnight.

R2-151-79 Grace Secrest

CHERRY DESSERT

Crust:

2 c. flour
1/2 to 1 c. brown sugar
1 c. oleo
1 c. nuts

Bake above 15 minutes in 400° oven. Cool and crumble up; put in bottom of dish.

Filling: Use 2 (9 ounce) size cartons Cool Whip. Mix together -

1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
1 tsp. vanilla

Fold this into the above Cool Whip. Spread this over the crumb mixture. Put 2 cans cherry pie filling over the top. Refrigerate or freeze.

Ella Burgin

CHERRY TORTE

1 1/4 c. sugar
1 tsp. soda
1/2 c. chopped nuts
1 tsp. cinnamon
1/4 tsp. salt
1 c. flour

Combine:
2 c. drained cherries
1 beaten egg
1 Tbsp. melted butter

Mix in with the flour mixture. Pour into greased and floured 9x9 inch pan; bake 45 minutes at 325°. Serve with whipped cream and Cherry Sauce (below):

Cherry Sauce:

1 c. cherry juice
1/3 tsp. salt
1 Tbsp. cornstarch
1/2 c. sugar
1 Tbsp. melted butter

Blend and cook until thickened and then chill.

Linda Waggoner,
Hutchinson, Ks.

CHOCOLATE DESSERT

Melt 1 (12 ounce) package chocolate chips and 6 tablespoons water in double boiler. Cool. Add 4 egg yolks and 1/4 teaspoon salt to chocolate mixture; mix well. Whip 4 egg whites until stiff. Whip 1 pint whipping cream; add 3 tablespoons sugar and 1 1/2 teaspoons vanilla to cream. Fold whipped cream into whipped egg whites. Fold chocolate mixture into the whipped cream and egg whites. Break apart 1 large angel food cake into pieces. Completely cover the bottom of a 9x13 inch pan with 1/2 of the cake pieces. Pour 1/2 of the chocolate mixture over it, then place the rest of the cake pieces, and top it off with the rest of the chocolate. Top with chopped walnuts. Refrigerate 24 hours before serving.

Carole (Magoffin) Perkins

CHOCOLATE LUSH

1 c. flour
1 stick oleo
1/2 c. chopped nuts
1 c. powdered sugar
8 oz. pkg. cream cheese
2 c. Cool Whip
2 small pkg. instant pudding (chocolate, lemon, butterscotch or whatever)
3 c. milk

Mix together flour, oleo and pecans; pat into 9x13 inch pan to make crust. Bake 15 minutes in 350° oven. Cool completely. Mix together powdered sugar, cheese and 1 cup Cool Whip. Spread on crust. Mix together milk and instant pudding mix. Put on top of cheese mixture; top with 1 cup Cool Whip and sprinkle pecans on top.

Mildred Beck

CHOCOLATE VELVET CREAM

Crust:

1 1/2 c. finely crushed chocolate wafers (Nabisco)
1/3 c. melted margarine

Press in bottom of 9 inch spring pan; bake at 325° for 10 minutes. (Watch carefully.)

Filling:

1 (8 oz.) pkg. Philadelphia cream cheese
1/4 c. sugar
1 tsp. vanilla

Mix until well blended; stir in 2 beaten egg yolks, 1 (6 ounce) package semi-sweet chocolate pieces, melted. Beat 2 egg whites until soft peaks form. Gradually beat in 1/4 cup sugar and fold into chocolate mixture. Fold in 1 cup heavy cream, whipped and 3/4 cup chopped pecans. Pour over crumbs and freeze. Decorate with whipped cream and chocolate shavings. Makes 8 or 10 servings.

This is one of my favorite company recipes (although it uses every bowl in the cupboard). It is rich and a small piece is enough. I remove mine from the freezer during dinner so it is a bit soft when served.

Fern Moorman Newton

CREAM PUFFS

Add 1/2 cup of butter to 1 cup of boiling water, and while boiling, stir in 1 cup of flour. When cool, add 3 eggs, one at a time, beat well after each addition. Drop by spoonfuls onto buttered tin and bake in moderate oven until a light brown. When done, each one will be hollow. Fill with whipped cream of warm custard.

Bertha Trostle

DATE CLOUDS

2 egg whites
1 c. powdered sugar
1 c. finely chopped nuts
1 c. diced dates

Beat egg whites until stiff and dry on high speed of mixer; add powdered sugar gradually. Beat until thick and meringue stands up in peaks. Add dates and nuts; drop on greased cookie sheets; bake 15 minutes at 250°. These are easiest to handle if made very small and dainty - 1 teaspoon for each cookie. Yield: About 46 - 50 pieces.

Irene Risley

DATE DELIGHT

12 cream filled chocolate cookies, crushed
1 c. pitted dates, cut up
3/4 c. water
1/4 tsp. salt
1 c. heavy whipping cream or 1 pkg. Dream Whip or Cool Whip
2 c. small marshmallows
1/2 c. chopped walnuts
1/2 tsp. vanilla

Spread all but 1/4 cup of crushed cookie crumbs in 10 x 6 x 1 1/2 inch baking dish. Combine dates, salt and water in saucepan; bring to a boil, then simmer 3 minutes. Remove from heat; add marshmallows and stir until melted. Cool to room temperature. Stir in chopped nuts and spread over crumbs. Combine cream and vanilla and whip (or prepare Dream Whip or Cool Whip). Swirl over date mixture. Sprinkle with remainder of crumbs. Chill overnight and cut into squares. May be served with whipped cream, if desired. This freezes well.

Ruth Lehman

ENGLISH TOFFEE

2 c. confectioners sugar
1 Tbsp. cocoa
1/4 tsp. salt
1 c. chopped, toasted pecans
1/2 c. butter
1 tsp. vanilla
2 eggs
1 1/2 c. vanilla wafer crumbs

Sift sugar, cocoa and salt; cream with butter. Add egg yolks, vanilla and pecans; fold in egg whites that have been beaten stiff, but not dry. Line an 8x8x2 inch pan with 1/2 of the crumbs. Pour in mixture; cover with rest of crumbs. Let stand in refrigerator overnight. Cut into squares and serve with a scoop of coffee ice cream or whipped cream. For easier serving, put in freezer 1 hour before serving time.

Carole (Magoffin) Perkins

FRUIT COBBLER

1 c. sugar
1/2 c. oleo
1 c. milk
2 c. flour
4 tsp. baking powder
2 cans sour red cherries, drained
2 c. hot juice
1 c. sugar

Blend sugar and oleo; add dry ingredients, blend. Pour into ungreased loaf cake pan; spread drained cherries over top, add hot juice. Sprinkle 1 cup sugar over top. Bake at 350° until center springs back from finger pressure.

Rosa Bennett

FRUIT COBBLER

Cover bottom of 9x9 inch pan with any fresh fruit (peaches, cherries, etc.); add:

3/4 c. sugar
3 Tbsp. melted butter
1/4 tsp. salt
1/2 c. milk
1 c. sifted flour

Mix above and pour over fruit. Then mix:

1 c. sugar
1 Tbsp. cornstarch

Sprinkle on top of all, then pour 2/3 cup boiling water over top. Bake in 375° oven for 45 minutes. Serve warm with cream or scoop of vanilla ice cream.

*Gertrude Theede Justus
(Deceased)

GLORIFIED RICE

2 c. cold cooked rice (about 1/2 c. raw rice)
1 1/2 c. powdered sugar
2 c. crushed pineapple, drained
1 tsp. vanilla
1 (6 oz.) box orange jello
1 c. cream, whipped

Dissolve jello in about 3 1/2 cups boiling water; let cool. Add all ingredients except cream and when nearly set, fold in whipped cream.

Ada Moore

HEATH CANDY BAR DESSERT

12 soda crackers
12 graham crackers
1 stick oleo, melted
1/4 tsp. butter flavoring
2 pkg. instant vanilla pudding
2 c. milk
2 c. butter brickle ice cream
1/2 tsp. vanilla

1/4 tsp. burnt sugar flavoring

4 Heath candy bars, frozen
Whipped topping

Crush crackers and combine with oleo and butter flavoring. Press into 9x13 inch pan; chill. Combine pudding and milk. Stir in ice cream and remaining flavoring; spoon over crust. Crush frozen candy bars; sprinkle over top. Chill. Frost with whipped topping.

Mildred Beck

ICEBOX DESSERT

1 c. flour
1 stick oleo
1 c. pecans
1 1/2 c. Cool Whip
1 pkg. instant vanilla pudding

Slivered sweet Hershey's chocolate
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
1 pkg. instant chocolate pudding
3 c. milk

Mix flour, pecans and butter and put as crust into a 9x12 inch greased pan; bake at 350° for 15 to 20 minutes and cool. Soften cream cheese (microwave); mix together with sugar and add Cool Whip. Spread this over baked crust. Blend chocolate pudding and vanilla pudding and milk. Blend until thick on an electric mixer. Pour over cheese mixture and top with slivered sweet chocolate Hershey's. Add a little extra Cool Whip before chocolate slivers.

Ruth Sanderson

JELLIED CINNAMON APPLES

5 or 6 apples
3/4 c. sugar
2 tsp. "red hots"

1/4 tsp. red food coloring
1 pkg. lemon gelatin

Combine the peeled and quartered apples, sugar, red food coloring and red hots and use just enough water to cover. Cook until apples are tender. Lift out and place in a glass loaf pan. Use the hot apple syrup together with enough hot water to make a pint of liquid to dissolve the gelatin. Pour the gelatin over the apples and allow to set until congealed. Serves 6.

Mildred Beck

KOOL-AID DESSERT (Low Calorie)
(Serves 4)

1 pkg. Kool-Aid
1 c. sugar
2 c. milk

Freeze until mushy and add fruit if desired. Freeze until solid, then serve. We like to make these like popsicles.

June Gladden

LEMON FRUIT FREEZE

2/3 c. butter
1/3 c. sugar
7 c. crushed Rice Krispies or corn squares, crushed to 3 c.
1/2 c. reconstituted lemon juice
1 (21 oz.) can lemon pie filling
1 (17 oz.) can fruit cocktail, well drained
2 c. whipped topping
1 (14 oz.) can sweetened condensed milk

In medium saucepan melt butter; stir in sugar, then crumbs. Reserving 1/2 cup for garnish, pat crumbs firmly on bottom of 13x9 inch baking pan. Bake at 300° for 12 minutes. Cool. In large bowl mix sweetened condensed milk and lemon juice; stir in pie filling and fruit cocktail, pour over crust. Top with whipped topping and crumbs; freeze 4 hours. Remove from freezer 20 minutes before cutting. Return leftovers to freezer. Makes 12 to 15 servings.

Brenda Jackson

LEMON-PINEAPPLE DESSERT

1 pkg. plain gelatin
1/4 c. sugar
1/2 c. cold water
1 pkg. Dream Whip
3 or 4 oz. cream cheese
1 (20 oz.) can drained, crushed pineapple
1 c. tiny marshmallows
1/2 c. chopped nuts

Dissolve gelatin, sugar and cold water over low heat; add 2 tablespoons lemon juice plus enough pineapple juice to make 1 1/4 cups. Chill in ice water until it starts to thicken. Meanwhile, beat the Dream Whip according to package directions; add cream cheese and beat until smooth. Using a clean set of beaters, beat the thickened gelatin mixture until light and fluffy. Add Dream Whip mixture and

beat until thick and light. Add drained pineapple, marshmallows and nuts; mix well and pour into a 9x9 inch square pan. Chill several hours; cut into squares or oblongs and serve with Cool Whip and a cherry if desired. This dessert may be tinted a pale pink or green to fit the occasion.

Ruth Lehman,
McPherson, Ks.

LEMON SQUARES

1 1/2 c. flour
1/3 c. powdered sugar
3/4 c. butter

Stir together the flour and sugar; cut in butter until mixture clings together. Pat into ungreased 9x13 inch baking pan; bake in 350° oven for 10 minutes.

4 eggs
1 1/2 c. sugar
1/2 c. lemon juice
1/4 c. flour
1 tsp. baking powder
Confectioners sugar

Beat eggs in mixing bowl; add granulated sugar and lemon juice. Beat until thick, 8 minutes. Stir together flour and baking powder; add to egg mixture. Blend just until moistened. Pour over baked layer; bake for 20 minutes at 350°. Sift confectioners sugar over top. Cool; cut into 1 inch squares.

Ruth Warrick

MILE HIGH STRAWBERRY CLOUD

Prepare a 9 inch graham cracker crust.

Filling:

1/2 pt. heavy cream
2 egg whites at room temperature
1 c. sugar
1 Tbsp. lemon juice
1 (10 oz.) pkg. frozen sliced strawberries

Thaw whole strawberries for garnish; whip cream until stiff. Beat egg whites until foamy; gradually add sugar, beating until stiff. Add lemon juice, strawberries and strawberries and strawberry juice. Beat at high speed with

mixer for 15 minutes. Scrape down sides of bowl frequently. Fold in whipped cream; spoon mixture into pan. Freeze. Before serving, garnish if desired.

Irene Risley

PEACH CRISP

1 (1 lb. 13 oz.) can cling peach slices, drained
1 c. rolled oats
1/2 c. firmly packed brown sugar
1/3 c. all-purpose flour
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/3 c. melted butter or margarine

Place peaches in 8x8x2 inch baking dish. Combine remaining ingredients and mix until crumbly. Sprinkle mixture over peaches. Bake in moderate oven (375°) for 30 minutes. Serve hot or cold with cream, ice cream or topping. Makes 6 - 8 servings.

Mina Sifrit

PINEAPPLE DELIGHT

1 lb. marshmallows
1 c. milk
1 pt. heavy cream
1/2 c. nutmeats (optional)
1 small can crushed pineapple, drained
Maraschino cherries, chopped
Graham cracker crumbs

Melt marshmallows in milk over hot water; cool. Whip cream and fold into it the cool marshmallow mixture. Add nutmeats if desired, pineapple and chopped cherries. Place rolled cracker crumbs in bottom of 8 inch square pan. Pour in marshmallow mixture and top with cracker crumbs. Chill in refrigerator overnight.

Irene Risley

PRUNE WHIP

4 egg whites
1/2 c. powdered sugar
1 c. cooked prunes

Beat egg whites to a froth; add sugar slowly, beating continually; add prunes which have been stoned and chopped; whip until very light. Bake in pudding dish in

moderate oven about 10 minutes. Serve cold with whipped cream or soft custard.

Custard:

4 egg yolks
1 pt. milk
1/3 c. sugar
Flavoring

Put in double boiler and do not stir.

Mrs. Rosa Bratton,
Hutchinson, Ks.

PUMPKIN ICE CREAM DESSERT

Crust:

3 c. graham crackers
1 tsp. salt
1/2 tsp. cinnamon
1/2 c. sugar
1/2 tsp. nutmeg
1 c. melted butter

Filling:

1/2 gal. softened ice cream
1 can pumpkin
1/2 tsp. salt
1 c. brown sugar
1/2 tsp. nutmeg
1/2 tsp. cinnamon

Carol Trostle

PUMPKIN SQUARES

1 (1 lb.) can pumpkin
1 c. sugar
1 tsp. salt
1 tsp. ginger
1 tsp. cinnamon
1/2 tsp. nutmeg
1 c. chopped pecans, toasted
1/2 gal. vanilla ice cream, softened
36 gingersnaps, crushed

Combine pumpkin, sugar, spices and nuts. In a chilled bowl fold the pumpkin mixture into the softened ice cream. Line the bottom of a 9x13x2 inch pan with half the gingersnaps. Top with half the ice cream mixture; cover with another layer of gingersnaps, add remaining ice cream mixture. Freeze. Cut into squares.

Cheryl White

RHUBARB CRISP

Mix until crumbly:

1 c. sifted flour
3/4 c. quick oatmeal
1 tsp. cinnamon
1 c. brown sugar
1/2 c. melted oleo

Press half of crumbs into a 9 inch (or larger) oiled pan. Cover with 4 cups diced rhubarb. Combine 1 cup sugar and 2 tablespoons cornstarch; add 1 cup water and 1 teaspoon vanilla. Cook in saucepan until thick and clear; pour over rhubarb. Top with remaining crumbs and bake in 350° oven for 1 hour. Serve with Dream Whip or Cool Whip topping.

Elizabeth Moats

SPECIAL APPLE GLAZE

6 large apples
3 c. water
3 whole cloves
1 inch piece cinnamon stick
1 tsp. cornstarch
Red food coloring to please
2 c. sugar
6 thin lemon slices
1 tsp. grated orange peel
6 maraschino cherries
1/4 c. cold water

Peel, remove cores and cut into halves (apples). Bring sugar and water to boil and add lemon slices, cloves, orange rind, cinnamon stick and apples. Simmer, uncovered (15 minutes) until done. Turn the apples once, then garnish with the cherries. Place this on platter. Mix to the liquid the apples were removed from, 1/2 cup water in which the 2 teaspoons cornstarch has been dissolved. Boil 5 to 7 minutes until slightly thickened. This sweet tart syrup is added to the apples. This makes a nice meat accompaniment.

Esther Garber

STRAWBERRY DELIGHT

1 stick oleo
1 c. flour
1/4 c. packed brown sugar
1/2 c. chopped pecans
1 (10 oz.) pkg. frozen strawberries (1 1/2 c. sliced fresh)
1 c. sugar
2 tsp. lemon juice
2 egg whites
1/2 pt. Cool Whip

Combine flour, brown sugar, pecans and butter; bake at 350° for 20 minutes in 9 inch square pan, stirring often. Let cool. Combine strawberries, sugar, lemon juice and egg whites; beat at high speed about 20 minutes or until light and fluffy. Fold whipped cream into strawberry mixture. Remove 1/3 of crumb mixture from pan; pat remaining crumbs into smooth layer. Pour strawberry mixture over top, then sprinkle with crumbs. Freeze. Serves 8 to 10.

Beverly Miller (Sanderson)
Snellville, Ga.

VANILLA WAFER GELATIN DESSERT

Set aside to cool:

1 pkg. cherry jello
2 c. boiling water

Mix and cook until thick:

1 c. sugar
2 Tbsp. butter
2 beaten eggs
3 Tbsp. cream

Then add:

1 small can crushed pineapple
1 pkg. vanilla wafers
1/2 c. chopped nuts

Line 8x10 inch pan with vanilla wafers; pour part of custard over. Add another layer of wafers and rest of custard. Top with partially set jello. Serve with whipped cream.

Vada Dawson

CHEESE CAKE

1 pkg. lemon gelatin
1 c. boiling water
1 (8 oz.) pkg. cream cheese
1 c. sugar
1 tsp. vanilla
1 (13 oz.) can evaporated milk

Let cheese set out until softened. Pour milk into pan and chill until crystals form 1/2 inch from edge. Dissolve gelatin in hot water and chill, until syrupy. Whip together cream cheese, sugar and vanilla. Whip chilled milk until mixture peaks. Add gelatin mixture. Then add cheese mixture. Pour into graham cracker crust.

Crust:

20 full graham crackers
1/2 c. melted butter or oleo
2 Tbsp. sugar

Roll cracker crumbs to fine texture; add sugar and butter. Spread half of crumbs into 9x13x2 inch pan. Spread cheese on top of crumbs; top with remaining crumbs.

Cheryl White

FROZEN CHEESE CAKE

3 eggs, separated
2 (3 oz.) pkg. cream cheese
1 c. sugar
1 tsp. vanilla
1/2 tsp. salt
12 graham crackers, crushed
1/2 pt. whipping cream or can use Dream Whip

Cream egg yolks, cheese, sugar, salt and add vanilla. Fold in stiffly beaten egg whites and whipped cream. Line dish with cracker crumbs and put filling in and sprinkle crumbs on top. Freeze.

Mildred Griffin

MAKE AHEAD CHOCOLATE CHEESE CAKE

Crust: Combine 1 1/2 cups finely crushed chocolate wafers with 1/3 cup melted oleo; press onto bottom of 9 inch spring pan, or 9x13 inch pan. Bake at 325° for 10 minutes. Combine:

1 (8 oz.) pkg. cream cheese, softened
1/4 c. sugar
1 tsp. vanilla

Mix until well blended. Stir in:

2 beaten egg yolks
1 (6 oz.) pkg. chocolate pieces, melted

Beat 2 egg whites until soft peaks form. Gradually beat in 1/4 cup sugar; fold into chocolate mixture. Fold in 1 cup heavy cream, whipped and 3/4 cup chopped pecans. Pour over crumbs. Freeze. Decorate with whipped cream.

Jan Green

MIRACLE CHEESE CAKE

1 pkg. lemon jello
1 c. boiled water
1 (8 oz.) pkg. cream cheese
1/2 lb. graham crackers
1 c. cream, whipped
3 Tbsp. lemon juice
1 c. sugar
1 tsp. vanilla
1/2 stick butter

Dissolve jello in boiling water; add lemon juice and let cool. Cream together cheese, sugar and vanilla. Add jello and mix well. Fold in whipped cream. Crush graham crackers into crumbs and add melted butter. Firmly pack 2/3 of mixture in bottom and sides of pan. Add filling and sprinkle with rest of crumbs. Chill several hours.

Vera Sanderson

FROSTINGS

BROWN BUTTER FROSTING

1 stick butter (not oleo)
6 Tbsp. condensed milk (like Pet)
1 tsp. vanilla
1 lb. powdered sugar

Put butter into heavy pan over high heat and brown while stirring constantly. Remove from heat and add condensed milk and vanilla. Then beat in powdered sugar. This is good on most any cake or cookies, but is especially good on cinnamon rolls. This is the Grade School cinnamon roll frosting.

Helen Givens

BROWN SUGAR CHOCOLATE FROSTING

Combine 1/2 cup firmly packed brown sugar, 1/2 cup water and 2 tablespoons butter or margarine in saucepan; cook until a little syrup dropped in cold water forms a soft ball (234°). Remove from heat; add 2 squares (2 ounces) chocolate and stir until melted. Blend in 2 cups sifted confectioners sugar and 1/8 teaspoon salt alternately with 1/4 cup cream, beating well. Add 1 teaspoon vanilla. Thin with additional cream, a few drops at a time, if necessary.

Marian McGonigle

BUTTER FROSTING

1/2 c. butter or oleo
1 lb. pkg. powdered sugar, sifted
1 egg
1 tsp. vanilla
1/8 tsp. salt
1 Tbsp. milk or cream (if too dry)
2 oz. chocolate or 2 Tbsp. cocoa (mixed in little hot water)

Beat well until light and fluffy.

Iva Carney

CAKE DECORATING ICING

1 c. Crisco
1/2 c. water
1 Tbsp. vanilla (I use honeydew imitation)
2 lb. powdered sugar

Put Crisco, water and vanilla in mixer and blend in powdered sugar until smooth. It may not take quite all powdered sugar; it can be used to thicken icing for decorating. This is a large recipe. Half of recipe will frost most cakes.

Dora (Risley) Ankerholz

CARAMEL FROSTING

1 c. brown sugar
4 Tbsp. cream
1 Tbsp. water
1 Tbsp. butter
1 box powdered sugar (approx.)

Mix brown sugar, cream, water and butter and bring to a boil. Thicken with powdered sugar and spread on cake.

Edith Krauter

CARAMEL ICING

1/3 c. cream (half & half may be used)
6 Tbsp. margarine

Caramelize 3 to 6 tablespoons sugar. Scald cream and butter. While hot, add to hot caramelized sugar. Add 2 to 3 1/2 cups powdered sugar to reach desired consistency.

Can be made thicker, adding more powdered sugar. Add nuts and cut like fudge.

Connie Carey

CHOCOLATE FROSTING

Boil until mixture reaches soft ball stage:

1/2 c. brown sugar
1/2 c. water
2 Tbsp. butter

Remove from heat and add 2 squares unsweetened chocolate; stir until melted. Add 1/4 cup milk, evaporated milk or light cream and enough powdered sugar for a spreading consistency (about 2 cups). Add about a teaspoon of vanilla. Beat until smooth and spread on cake.

Cheryl White

CHOCOLATE ICING

1 c. sugar
1/2 c. cocoa
1/3 c. butter
2/3 c. cream or milk

Heat until reaches a boil. Take from fire and add powdered sugar until right texture. May be varied to make Caramel Icing by omitting cocoa and substituting brown sugar for the white.

Doris (Risley) Ankerholz

CHOCOLATE ICING

1 c. sugar
1/2 c. cream or canned milk
1/8 c. butter or margarine
6 large marshmallows
1/2 c. chocolate chips

Combine first 4 ingredients and boil for 3 minutes; remove from fire and add chocolate chips. Beat until cool and spread on cake.

Cheryl White

COCOA FROSTING

1 c. sugar
2 Tbsp. cocoa (or more)
1/3 c. milk
1/4 c. oleo
Vanilla

Place all ingredients in pan; stir well, then place over heat. Stir constantly; boil gently for 1 minute. Remove from burner and beat until lukewarm. Add 1 teaspoon vanilla; beat until thick enough to spread.

Georgia Battey

COCONUT PECAN FROSTING

1 c. evaporated milk
1 c. sugar
3 egg yolks
1/2 c. butter or margarine
1 tsp. vanilla
1 c. flaked coconut
1 c. chopped pecans (optional)

Combine first 5 ingredients; cook and stir mixture over medium heat until thickened, about 12 minutes. Add coconut and chopped pecans. Beat until thick enough to spread. Do not frost sides of cake.

Ada Moore

CREAMY MILK CHOCOLATE FROSTING

Frosts 2 (8 or 9 inch) layers or 13x9 inch cake. Combine:

1/4 c. melted Crisco or butter (richer taste)
1/3 c. cocoa
1/4 tsp. salt

Add:
1/3 c. milk (to reach desired consistency, add milk gradually)
1 1/2 tsp. vanilla

Add in 3 parts, 3 1/3 cups confectioners sugar (sift if lumpy). Combine melted Crisco, cocoa and salt; add 1/2 milk and all vanilla. Mix in sugar in 3 parts. Mix until smooth and creamy. Add rest of the milk until desired consistency is reached. Spread on cake.

Connie Carey

DECORATORS BUTTERCREAM RECIPE

1/2 c. solid vegetable shortening
1/2 c. butter or margarine*
1 tsp. vanilla
4 c. sifted powdered sugar (approx. 1 lb.)
2 Tbsp. milk**

Cream butter and shortening with electric mixer; add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape bowls often. When all sugar has been mixed in, icing will appear dry. Add milk gradually and beat at high speed until light and fluffy. Keep icing covered with damp cloth until ready for use. For best results, keep in refrigerator when not using. Can be stored 3 weeks in refrigerator. Rewhip before using. Yield: 3 cups.

*Substitute all-vegetable shortening and butter flavoring for a whiter stiffer consistency.

**Add milk to thin, powdered sugar to thicken.

Connie Carey

*DOROTHY MAGOFFIN'S BEAT AND EAT FROSTING

2 egg whites
2 tsp. vanilla
1/2 tsp. cream of tartar
1 1/2 c. sugar

Mix together and add 1/2 cup boiling water; use high speed and beat until holds stiff peaks.

Contributed by her Children
Carole, Judy and Charles

EASY TOPPING

1 egg white
1/2 tsp. salt
1 tsp. vanilla or peppermint (3 or 4 drops) or whatever
1 c. sugar
1/2 tsp. cream of tartar

Mix the above in mixer 1 minute at low speed. Add 1/2 cup boiling water; beat at high speed until thick.

Edith Ditmars

FROSTING

1 c. Crisco
1 tsp. vanilla
1 egg white
4 Tbsp. canned milk
4 Tbsp. flour
1 box powdered sugar

Beat approximately 7 minutes.

Linda Algrim

FUDGE FROSTING

1/2 c. soft oleo
1 1/2 c. powdered sugar
Pinch of salt
1 tsp. vanilla
2 Tbsp. cocoa
1 Tbsp. hot water

Mix with mixer until creamy.

Alice Mitzner

MANY FLAVORED CAKE TOPPING

1 pkg. instant pudding (any flavor to compliment cake)
1 env. Dream Whip
1 tsp. vanilla
1 1/2 c. milk

Combine ingredients; beat until peaks form. Spread on cake. Must be refrigerated.

Mildred Beck

QUICK TOPPING

Angel food or chocolate cake: Frozen whipped topping with 1/2 cup crushed peppermint candy.

Spice Cake or Gingerbread: Frozen whipped topping with 1/2 cup crushed peanut brittle.

Mildred Beck

SEVEN MINUTE FROSTING

1 c. sugar
4 Tbsp. water
1/4 tsp. cream of tartar
1 tsp. cornstarch

Boil to soft ball; then add slowly to 2 beaten egg whites until stiff. Then add flavoring. Makes white fluffy frosting.

Vera Sanderson

UNCOOKED ICING

6 Tbsp. butter, melted
10 Tbsp. brown sugar
4 Tbsp. cream
1 c. coconut
1/2 tsp. vanilla

Mix together and put on cake and bake 5 minutes or more; or put under broiler (watch).

Lela Lolling

WHITE MOUNTAIN ICING

2 c. sugar
1/2 c. water
2 Tbsp. white syrup
2 egg whites
1/2 tsp. vanilla

Cook sugar, water and syrup until mixture spins a 6 or 8 inch thread. Beat egg whites until stiff. Pour sugar mixture into egg whites slowly, beating constantly. Beat until icing stands in stiff peaks; stir in vanilla. Spread on cake.

Bertha Moorman

PUDDINGS

APPLE CRISP PUDDING

4 c. peeled, sliced apples
1 tsp. cinnamon
7 Tbsp. (about 1/2 c.) butter
1/4 c. water
1 c. sugar
3/4 c. flour

Butter casserole; add apples. Pour over the water and cinnamon. Work together sugar, flour and butter with fingertips until crumbly. Spread over the apple mixture; bake uncovered, at 375° until browned and apples are tender.

Leila Beck

AUNT LEILA'S BREAD PUDDING

Put 1 cup brown sugar in top of double boiler. Butter 3 slices bread and dice. Put on top of brown sugar. Put 1 cup raisins on top of bread. Beat 3 eggs, 2 cups milk, 1/2 teaspoon salt, 1 teaspoon vanilla and dash of nutmeg on top. Cook 1 hour. Turn upside down on a plate.

BAKED CUSTARD

Beat slightly to mix:

2 eggs
1/3 c. sugar
1/4 tsp. salt

Scald 2 cups milk; stir into egg mixture 1/2 teaspoon vanilla. Pour into 1 1/2 quart baking dish and set in pan of hot water (1 inch deep). Sprinkle nutmeg over top; bake at 350° for 45 - 50 minutes.

Layne White

CHERRY PUDDING

1 c. sugar
1 Tbsp. butter
1 egg
1 c. sifted flour
1 tsp. soda
3 Tbsp. water
1 c. nuts
1 c. cherries, drained

Sauce:

1 1/2 c. sugar
2 Tbsp. flour
1 c. cherry juice
1 Tbsp. butter

Mix first 8 ingredients all together and bake in moderate oven. Top with Cherry Sauce which was mixed together and cooked until thick.

Cecyle Hawk

CORN PUDDING

1 small can corn (whole)
1/4 c. sugar
2 eggs
1 c. milk
1/2 tsp. salt

Mix well and bake until done in 350° oven.

Lydia Krenzin

DATE PUDDING

1 c. dates, diced
1 c. boiling water
1 tsp. soda, sprinkled over top

Let this stand until cool. Mix following: 1 cup sugar,

1 tablespoon butter, 2 eggs, well beaten, 1 cup flour, 1 1/2 cups nuts. Add cool date mix to this; mix well. Bake in greased and slightly floured pan at 325° for 40 minutes.

Mrs. Jack Magoffin

DATE PUDDING

1 c. sugar
1 c. flour
2 tsp. baking powder
1 1/2 c. nuts
1 c. dates
1/2 c. milk

Mix the above and put into greased and floured pan.

Part 2:

1 c. brown sugar
1 1/2 c. boiling water
1 Tbsp. butter

Mix and pour on above and bake 1/2 hour at 325°.

Ada Moore

DATE PUDDING

1 c. dates
1/2 c. brown sugar
1 c. hot water

Put in baking pan and heat slowly to boiling, then put mixture on this batter.

Batter:

1 c. sugar
1 c. milk
1 c. nuts
1 c. flour
1 tsp. baking powder

Flavor to taste; bake 3/4 hour.

Bertha Trostle

*DOROTHY MAGOFFIN'S CHERRY PUDDING

1 c. flour
1 c. sugar
1 tsp. soda
1/2 tsp. salt
2 eggs
1 pt. drained cherries

Sift dry ingredients; add eggs and mix well. Add cherries and pour into greased 9x9 inch pan or slightly larger. Combine brown sugar, butter and nuts from topping recipe below. Sprinkle over top of batter; bake for 1 hour. This is a cake-like product with fruit. Serve whipped cream or ice cream on cooled product.

Topping:

1/2 c. brown sugar
2 tsp. melted butter
1/2 c. nuts

Contributed by her Children
Carole, Judy and Charles

KANSAS PUDDING

1 pkg. unflavored gelatin
1/2 c. cold water
1 c. milk
2 eggs
1/2 c. sugar
1/4 tsp. salt
1 tsp. vanilla
1 c. whipped cream or Dream Whip
18 vanilla wafers
3 Tbsp. butter
3 Tbsp. brown sugar
1/2 c. chopped nuts

Add gelatin to cold water to soften (set aside). Put milk, 2 egg yolks, salt and sugar into heavy pan; cook until it coats the spoon. Add gelatin mixture to hot custard; stir and cool. Add flavoring. When cool, add whipped cream and beaten egg whites. Pour into crust and cool in refrigerator.

Crust: Crush wafers and melted butter, brown sugar and nuts to form crust. Press into a large pan.

Annette Allsup,
Sterling, Ks.

OLD ENGLISH PLUM PUDDING
(This recipe was brought from England in 1875)

2 lb. flour
1 1/4 lb. suet, diced
1 1/2 lb. sugar
1 lb. currants
4 eggs, beaten
Season with grated lemon or lemon extract
1 lb. raisins
1 Tbsp. cinnamon
1 Tbsp. cloves

Combine sugar, cinnamon, cloves and 1 1/2 pounds

flour. Dredge fruit in remaining flour; mix all ingredients. Add eggs and mix well. Wrap tightly in cloth and place in steamer and steam 8 to 10 hours. Serve hot with vanilla pudding sauce. Makes 16 servings.

Maggie Burgin*

PUDDING

2 c. milk
3/4 c. sugar
2 eggs
Pinch of salt
1 heaping Tbsp. cornstarch
1 tsp. vanilla

Heat milk in saucepan or microwave oven until hot. Beat eggs, sugar, salt, cornstarch together; add a little of the hot milk to the egg mixture. Then add to the rest of milk; cook until thick, stirring often. Add vanilla. May be varied by adding 2 tablespoons cocoa to make chocolate pudding or brown sugar substituted for the white sugar and add 2 tablespoons butter for butterscotch pudding.

Phyll McGonigle

PURPLE PUDDING

1 large can crushed pineapple
1 pt. frozen grape juice
7 Tbsp. Minute tapioca
1/2 tsp. salt
1/2 c. cut English walnuts
1/2 pkg. small marshmallows
Whites of 2 eggs
2 env. Dream Whip
1/2 c. sugar

Drain pineapple, using only the fruit. In a large heavy bottom stew pan or double boiler, pour in the grape juice and stir in the Minute tapioca and salt. Over medium heat cook 15 minutes, stirring constantly, until thick. Stir in sugar. Remove form heat and cool some. Keeping them separate, beat egg whites stiff, also the Dream Whip. First, stir pineapple into grape mixture, then the marshmallows and nuts, mixing well. Fold in the egg whites, then the Dream Whip. Refrigerate.

Isabel Brooks

RAISIN PUDDING

Mix together and boil about 5 to 7 minutes:

1 c. brown sugar
2 1/2 c. water
Butter the size of a walnut

Batter:

1 c. brown sugar
Lump butter
1/2 c. milk
1 c. flour
2 tsp. baking powder
1 c. raisins
1/2 c. nuts

Drop batter mixture by spoonfuls on top of liquid mixture; bake for 1 hour at 350°.

*Mae McGonigle

** NOTES **

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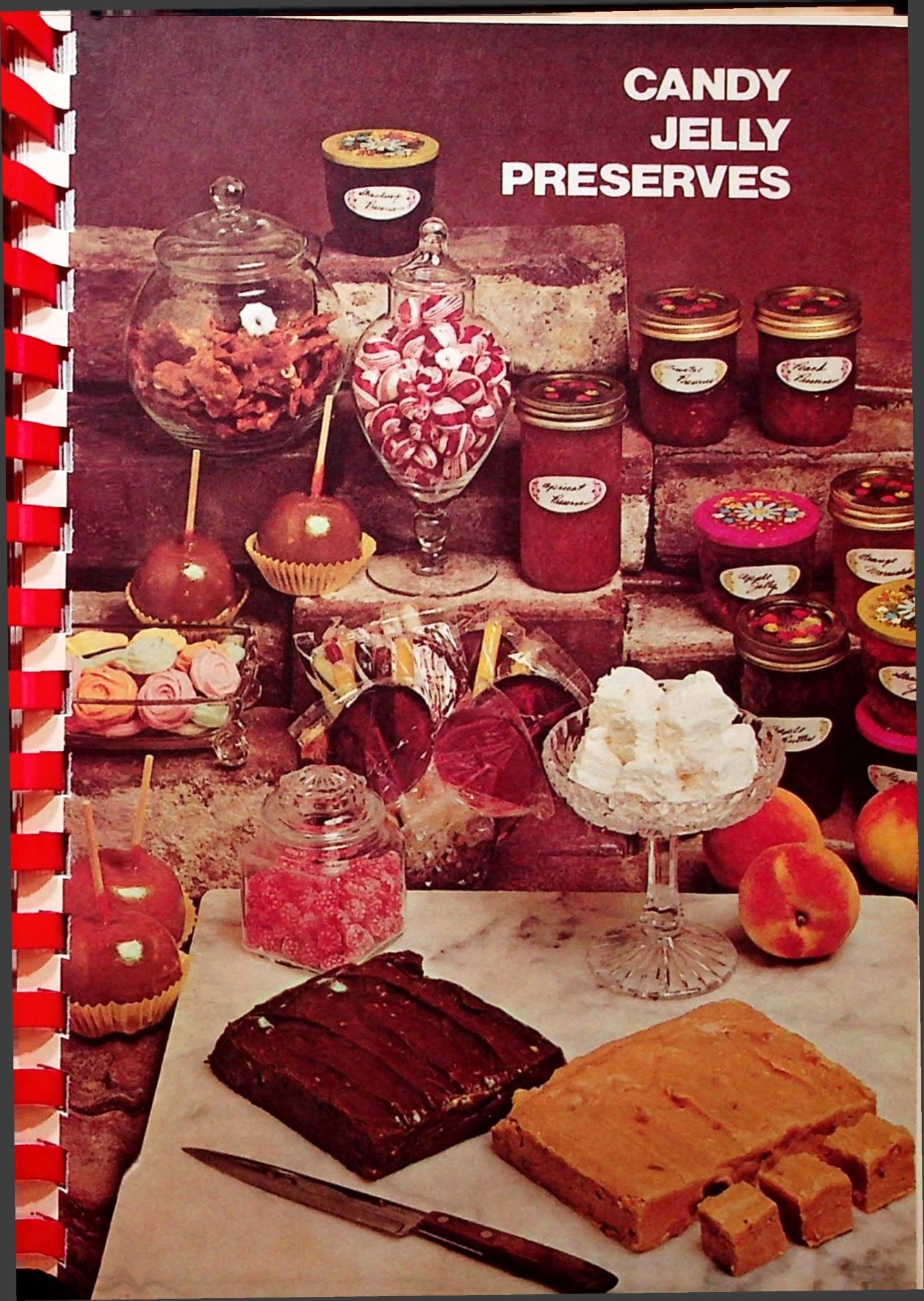
CANDY
JELLY
PRESERVES

TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the SOFT BALL TEST the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the FIRM BALL TEST the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the HARD BALL TEST the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the LIGHT CRACK TEST the candy will form brittle threads which will soften on removal from the water.

In the HARD CRACK TEST the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In CARAMELIZING, the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

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CANDY

BOSTON CREAM CANDY

3 c. white sugar
1 c. dark Karo syrup
1 c. whipping cream
1 tsp. vanilla
1/2 c. chopped pecans or black walnuts

Mix sugar, cream and syrup in heavy saucepan; cook to boiling, stirring constantly, until it forms a good soft ball when dropped in cold water. Test it closely and often. Take off burner; add vanilla and nuts; beat it constantly (hand beat) until it begins to lose its sheen and become dull. Pour into buttered pan. Use fingers dipped in water and spread evenly. Cut into desired pieces and cool at room temperature. Store in Tupperware.

Norma Carter
(Grandmother Stoewe's Recipe)

CARAMELS

1 c. sugar
1/2 c. white syrup
Pecans
1 1/2 c. cream
1 tsp. vanilla

Cook syrup, sugar and 1/2 cup cream and cook to a soft ball stage. Add second 1/2 cup cream and cook to a soft ball stage. Add third 1/2 cup cream and cook to hard ball stage. Remove from fire; add vanilla and nuts and pour into buttered 8x8 inch pan. Takes 1 1/2 hours to make.

Linda McCann

CARAMELS

2 c. sugar
2 c. cream
1 stick butter
1 1/3 c. white syrup
1 c. nuts

Place sugar, syrup and butter and 1 1/3 cups cream in large heavy saucepan; cook until candy reaches 228° to 230°. Add remaining 2/3 cup cream and cook until temperature reaches 238° or 240°, stirring often. Add nuts and pour

into buttered 8x12 inch Pyrex dish. When cold, cut into 3/4 inch pieces. Wrap each in waxed paper (4 inch square).

Bertha Moorman

CECILE'S PEANUT BRITTLE

2 c. sugar
1 c. white corn syrup
1/2 c. water
2 c. raw peanuts

Cook this to hard ball stage, then add peanuts and cook to crack stage. Then add:

1 heaping Tbsp. butter
1 Tbsp. vanilla

Mariah Risley

CINNAMON CANDY

2 c. sugar
Red food coloring
1 1/2 c. white Karo syrup
1/2 c. water

Stir well; wipe sides of pan. Put on fire and just cook until turns on the edge of brown. Cook 290° soft crack. Don't stir while cooking. Remove from fire and immediately add 1/2 teaspoon food coloring; add 1/2 to 2/3 teaspoon of cinnamon oil flavoring. Don't stir; fold in. Pour in 8 inch buttered square pan; let set a few minutes. Mark up sections in up and down motions. Turn upside down when hard, and break, by tapping bottom of pan. Store in tightly sealed jars.

Ruth Sanderson

EASY PEANUT BRITTLE

1 1/2 lb. unsalted Spanish peanuts
1 pt. white syrup
3 c. sugar
1/2 tsp. baking soda

Cook all ingredients except soda until syrup is amber color (300°). Add soda; remove from fire and beat well with spoon (to mix soda in). Pour out on buttered sheet and spread thin as possible. Makes 2 dripping pans full. When cool, break apart with knife handle.

Rosie Zimmerman,
Greeley, Co.

EASY PRALINES

1 pkg. butterscotch pudding (4 oz. regular)
1/2 c. brown sugar
1 c. white sugar
1/2 c. evaporated milk
1 Tbsp. butter

Combine the above in 1 1/2 quart saucepan; cook and stir to full all-over boil. Boil 3 - 5 minutes, stirring until mixture reaches soft ball stage. Take off fire; add 1 teaspoon vanilla and 1 1/2 cups pecans.

Mariah Risley

FINGER JELL-O

4 env. Knox unflavored gelatine
3 (3 oz.) pkg. flavored gelatin

In a large bowl combine Knox unflavored gelatine and flavored gelatin; add boiling water and stir until gelatine dissolves. Pour into large shallow baking pan (for example 13x9 inch) and chill until firm; cut into squares to serve. Makes about 100 (1 inch) squares.

Ruth Sanderson

FUDGE CANDIES

1 c. granulated sugar
1 c. brown sugar
1 c. margarine
1/2 c. milk
2 c. quick oats
1 c. chocolate bits
1/2 c. salted peanuts
1/2 c. coconut

Mix sugar, brown sugar, margarine and milk in saucepan. Place on burner at 225°; boil 1 minute. Remove from burner and add remaining ingredients. Allow mixture to cool and thicken partially in saucepan. Drop by tablespoonfuls onto greased waxed paper to cool and set. Store in canister in refrigerator. Makes 50 candies.

Mina Sifrit

GRAHAM CRACKER PRALINES

Line pan (jelly roll size) with graham crackers (whole, not crumbs). Cook 3/4 cup butter or margarine and 1 cup brown sugar (packed). When the above mixture comes to a

rolling boil, then cook 2 minutes. Take from fire and add 1 cup chopped pecans. Spread over graham crackers; bake in 350° oven for 10 minutes. When cooled, but not cold, break graham crackers apart.

Mariah Risley

GRANDMA WHITE'S PEANUT CLUSTERS

2 lb. coating chocolate (white chocolate)
2 (12 oz.) pkg. chocolate chips
1 tsp. vanilla

Melt above over double boiler; beat and mix well. Add 2 packages salted peanuts; drop by spoonfuls on waxed paper.

Julie White

HELEN'S FUDGE

4 1/2 c. sugar
1 tall can Pet milk

Boil until soft ball, about 5 minutes. In a large bowl:

1 1/2 giant (8 oz. bars) Hershey's bars, broken
1 (12 oz.) large bag chocolate chips
1 pt. marshmallow creme
2 Tbsp. butter
2 c. nuts

Add syrup to above mixture. Pour into 11x15 inch pan. Makes 5 pounds.

Linda McCann

MAE'S PEANUT BRITTLE

1 c. white corn syrup
2 c. white sugar
1/2 c. water
2 c. peanuts
2 Tbsp. butter
2 tsp. vanilla
1/2 tsp. salt
2 tsp. soda

Combine syrup, sugar and water in saucepan; bring slowly to a boil and cook until syrup spins a thread. Add peanuts; continue cooking to 300°. Remove from heat and add butter, vanilla, salt and soda; stir until blended. Pour onto a well buttered cookie sheet.

Velma Querfeld

MARSHMALLOW CREAM FUDGE

4 c. sugar
1 large can evaporated milk
1/4 lb. butter

Boil over slow fire until a soft ball is formed, stirring constantly. Remove from fire; stir in 2 small packages chocolate chips until melted. Add 1 pint marshmallow cream, then 1 cup nuts. Do not beat. Pour into buttered 9x15 inch pan. Cool 3 hours before cutting.

Bertha Moorman

MILLION DOLLAR FUDGE

4 1/2 c. sugar
1 large can evaporated milk
1/2 c. butter
1 (12 oz.) pkg. semi-sweet chocolate bits
Dash of salt
18 oz. milk chocolate bars
1 pt. marshmallow cream
2 c. chopped nuts

Combine sugar, milk, butter and salt in saucepan; place over high flame, stir and boil constantly for 8 minutes. Place the chocolate in large bowl. (Break up milk chocolate in small pieces.) Pour syrup over chocolate; beat well. Add marshmallow cream and nuts; beat until cool. Spread in 13x9x2 inch buttered pan. (I use 2 pans so it isn't so thick.) Cool and cut into squares. Makes 7 pounds.

Chris Bradley

MILLION DOLLAR FUDGE

4 1/2 c. sugar
1 tall can evaporated milk
Pinch of salt

Mix the above until sugar is dissolved, then cook over medium heat, stirring until it comes to a soft ball stage. Melt 1/4 pound butter or margarine in the above syrup. In a large bowl, put:

3 pkg. German's sweet chocolate
1 (12 oz.) pkg. chocolate chips (Nestle's)
2 c. nuts, chopped
2 jars (Fluff) marshmallow

Pour the hot syrup, after butter is melted, over the

chocolate; stir and beat until all chocolate is dissolved. Then add marshmallow fluff and nuts. Beat and pour into 9x13 inch Pyrex dish. Let stand 6 - 8 hours before you cut. Store until ready to use. This is a large recipe.

Mariah Risley

PEANUT BUTTER KRISPIES CANDY

1 stick oleo
1 lb. powdered sugar
2 c. crunchy peanut butter
3 c. Rice Krispies

Form above into balls. Melt in top of double boiler the following:

1 (8 oz.) Hershey's bar
1/3 bar wax
1 (6 oz.) pkg. chocolate chips

Dip each Rice Krispies ball in the melted chocolate and cool on waxed paper.

Virginia Switzer

QUICK PEANUT CLUSTERS

2 lb. almond bark dipping chocolate
18 oz. semi-sweet chocolate chips

Melt these in large pan in oven; add 1 teaspoon vanilla. Stir like crazy while adding 2 pounds salted peanuts. Stir until peanuts are coated. Drop on waxed paper with buttered teaspoon. Cool. Delicious and quick.

Janice Green

REMARKABLE FUDGE

4 c. white sugar
1 (14 1/2 oz.) can evaporated milk
1/4 lb. butter or margarine
2 (6 oz.) pkg. chocolate chips
1 pt. jar marshmallow creme
1 tsp. vanilla

Cook sugar, milk and butter to soft ball stage, stirring constantly. (Be sure to cook long enough.) Remove from fire and immediately stir in chocolate chips, marshmallow creme and vanilla. Nutmeats may be added if desired. Pour into buttered pans; cut when cold.

Mrs. Velma Querfeld, Hutchinson, Ks.

TOFFEE HEATH CANDY (Microwave)

1 c. chopped nuts
3/4 c. brown sugar
1/2 c. margarine
1/2 c. semi-sweet chocolate pieces

Sprinkle nuts over bottom of buttered 8 inch square dish. Place brown sugar and butter in 1 1/2 quart casserole. Place in microwave and cook 5 minutes, stirring after 2 minutes. Stir well. Spread over chopped nuts. Sprinkle chocolate pieces over toffee. Cover dish so heat melts chocolate and let stand 5 minutes. Spread chocolate evenly over top; cut into squares while warm, refrigerate to set.

Fern Nelson

TURTLES

1 1/2 c. pecan halves
1 (14 oz.) pkg. vanilla caramels
5 (1 1/2 oz.) milk chocolate bars

Arrange groups of 3 or 4 pecan halves 2 inches apart on greased baking sheet. Top each group with 1 caramel. Bake at 300° for 7 minutes, or until caramels soften. Remove to waxed paper and flatten caramels with spatula. Top each turtle with 1 milk chocolate square while still warm; spread when melted. Makes 4 dozen turtles.

Linda McCann

VANILLA FUDGE

4 c. white sugar
1 tall can evaporated milk
1/4 lb. butter
1 pt. marshmallow cream
1 tsp. vanilla
1 c. nuts

Cook sugar, milk and butter to soft ball stage; remove from heat. Add marshmallow cream, vanilla and nuts. Beat until creamy; pour into buttered pan.

Marian McGonigle

AUDY'S SAND-HILL PLUM JELLY

5 c. plum juice
1 pkg. Sure-Jell
9 c. sugar
1 pkg. frozen raspberries, strained

Cook as directed for jelly on the Sure-Jell direction sheet.

Marian McGonigle

CHRISTMAS JELLY

1 c. cranberries
2 c. sugar
1 (10 oz.) pkg. frozen strawberries

Combine above and cook until cranberries are tender and popped open.

Cheryl White

PEAR BUTTER

7 large ripe pears
1 c. sugar
2 1/2 c. water
1 tsp. cloves
1 tsp. allspice
1 tsp. cinnamon

Peel pears and cut into pieces; mix ingredients and cook slowly until fruit is tender and the sauce is as thick as applesauce. Seal while hot in sterilized jars or serve within a week. Makes about 1 1/2 pints.

Pat (Duncan) Robidou

PEAR HONEY

6 pears
2 apples
1 orange
1 1/2 lb. sugar

Peel and remove seeds; grind pears, apple and orange. Add sugar; cook 20 minutes, stirring frequently. Add grated orange rind; cook until thick. Makes about 3 pints. It is good without the orange, too.

Bertha Moorman

MINCEMEAT

4 lb. beef, cooked
6 lb. apples (raw)
1 lb. suet
3 lb. raisins
3 lb. currants
1/4 lb. candied citron
1 1/2 lb. brown sugar
1/2 lb. candied orange peel or juice of 3 oranges and peel of 1 orange, ground
1 Tbsp. salt
1 Tbsp. nutmeg
1 Tbsp. cinnamon
1 Tbsp. cloves

Grind all meats, fruits, citron and orange peel; cook all fruits, etc. until nearly done, then put all together. Cover with cider and beef broth. Cook and can.

Mrs. Rosa Bratton,
Hutchinson, Ks.

NO COOK SAND HILL PLUM JAM

4 c. plump pulp
8 c. sugar
1 c. white syrup
1 box Pen-Jel

Put Pen-Jel on plums and let set 30 minutes; add syrup and sugar and heat to 100°. Keep in refrigerator and freeze.

Mrs. Rosa Bratton,
Hutchinson, Ks.

OLD FASHIONED TOMATO PRESERVES

5 lb. firm, ripe tomatoes
8 c. sugar
1 orange, sliced thin
1 lemon, sliced thin

Peel and quarter tomatoes; cover with sugar, allow to stand overnight. Drain off syrup. Heat to boiling and cook until syrup spins a thread (232°). Add tomato and orange and lemon slices; cook over low heat until tomato is transparent. Seal in hot, sterilized glasses. Makes 12 (6 ounce) glasses.

Irene Risley

* * * * *

Remember, a prayer before eating is the essential ingredient for any good recipe.

RED CHERRY JAM

2 lb. cherries
1 1/2 c. canned pineapple, spoon sized cubes
1/4 c. water
7 c. sugar
1 bottle fruit pectin

Pit fully ripe cherries; add water and heat to boiling. Cover and simmer 15 minutes. Measure 3 1/2 cups, using water to complete measure. Add pineapple and sugar; mix well. Heat to full rolling boil, stirring constantly. Boil hard for 3 minutes. Remove from heat and stir in fruit pectin; skim and stir for 5 minutes to prevent fruit from floating. Seal in hot, sterilized glasses. Makes 11 (6 ounce) glasses.

Irene Risley

RHUBARB-RASPBERRY JAM

2 lb. rhubarb
5 1/2 c. sugar
1 box frozen or canned raspberries
1 box Sure-Jell

Cut rhubarb in 1 inch pieces and cook; add raspberries. Add Sure-Jell; add sugar. Boil at a rolling boil for 2 minutes, stirring slowly. Skim off foam and put into jars.

Alberta Trostle

SAND PLUM AND RASPBERRY JELLY

Put 5 pounds or 1 1/2 gallons of sand plums in a 6 quart kettle and cover with water; bring to a boil and simmer for 30 minutes or more. Drain the juice. To make the jelly:

5 c. plum juice
1 box frozen raspberries
1 box Sure-Jell

Bring to a good boil. Pour into the boiling juice, 7 1/2 cups of sugar (all at once). Bring to a full rolling boil and boil 1 minute.

Essie Carey

SPECIAL BLACKBERRY JAM

6 c. blackberries
1/2 c. water
6 c. sugar
3/4 to 1 c. orange juice
3 to 4 Tbsp. lemon juice
1 Tbsp. grated orange peel

Cook berries with water until heated through; rub through sieve and add sugar, fruit juices and grated peel. Cook over low heat until thick; seal in hot, sterilized glasses. Makes 6 (6 ounce) glasses.

Irene Risely

STRAWBERRY PRESERVES

1 heaping pt. strawberries (after stemming)
1 pt. sugar

Boil together for 10 minutes; remove from heat. Cool. Add another heaping pint of strawberries and another pint of sugar; boil 10 minutes more. Shake the kettle occasionally. Allow to stand until cold or overnight. Pour into sterilized jars and seal with paraffin.

Linda (Garber) McCann

TOMATO PRESERVES

2 lb. small ripe tomatoes
2 c. light colored syrup
2 c. sugar
Candied ginger or lemon, sliced thin
1/8 tsp. salt

Scald and peel tomatoes; split tomato 2 or 3 places and remove most of seeds and drain in colander. Boil syrup and sugar until thick and add drained tomato. Boil 20 minutes or until clear, stirring well during the cooking. Pour into glasses and seal. Will not get sugary.

Elizabeth Moats

* * * * *

"When the Lord has a job for you to do, He'll give you the strength and ability to do it.

* * * * *

HOW TO MAKE A CAKE

(Borrowed from 1972 Family Circle - Karen Fleming.)

(1) Light oven; get out utensils and ingredients. Remove trucks and cars from table. Grease pan; crack nuts.

(2) Measure 2 cups flour; remove Johnny's hands from flour, wash Johnny, then remeasure flour.

(3) Put flour, baking powder and salt in sifter. Get dust pan and brush up pieces of bowl Johnny knocked on floor. Get another bowl and answer the doorbell.

(4) Return to kitchen; remove Johnny's hand from bowl. Wash Johnny. Answer phone. Return. Remove 1/4 inch salt from greased pan. Look for Johnny. Grease another pan. Answer phone.

(5) Return to kitchen and find Johnny. Remove his hands from bowl. Take up greased pan and find layer of nutshells in it. Head for Johnny, who flees, knocking bowl off table. Wash kitchen floor, table, walls and dishes. Call baker. Lie down.

** NOTES **

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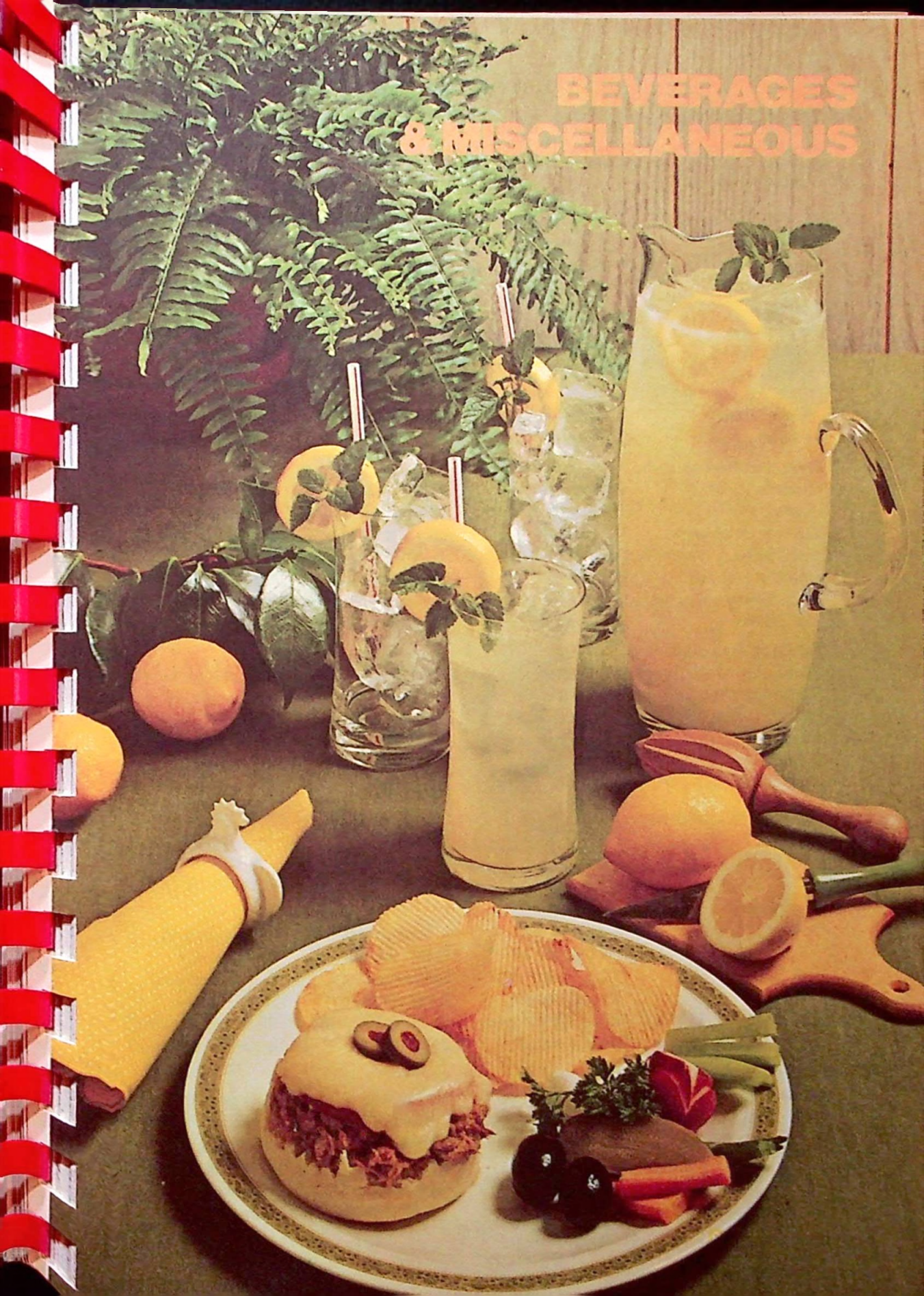
BEVERAGES
& MISCELLANEOUS

FOOD QUANTITIES
FOR SERVING 25, 50 and 100 PERSONS AT PICNIC

Do you have trouble deciding how much of various foods to take to a picnic? Here are some suggested figures on 25, 50 and 100 servings, taken from "Planning Food For Institutions," a USDA handbook.

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Sandwiches:			
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Lettuce	1½ heads	2½ to 3 heads	5 to 6 heads
Meat, Poultry or Fish:			
Wieners (beef)	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles:			
Potato Salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12x20" pan	8½ quarts	17 quarts
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2¼ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1½ gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Cake	1 10x12" sheet cake 1½ 10" layer cakes	1 12x20" sheet cake 3 10" layer cakes	2 12x20" sheet cakes 6 10" layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints

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BEVERAGES

BANANA PUNCH

2 c. milk
1 medium banana
Nutmeg

Mash banana; pour over milk and beat well. Chill and pour into glasses; sprinkle with nutmeg.

Lydia Krenzin

CHOCOLATE MILK MIX

8 qt. size powdered milk
1 lb. size Quik
6 oz. size Pream
3/4 c. powdered sugar

Mix thoroughly and store in large container. Put 1/3 cup of mix into cup and fill with hot water.

Bertha Moorman

CHRISTMAS EVE PUNCH

4 cans frozen pineapple-orange juice
3 c. ice water
2 pt. ginger ale
1/2 gal. strawberry ice cream

Combine juice, water and 1 quart ice cream; mix. Pour in ginger ale. Put in scoops of ice cream.

Mildred Beck

CHRISTMAS WASSAIL

1/2 gal. apple cider
2 c. orange juice
1/2 c. lemon juice
1 c. sugar
2 c. water
2 sticks cinnamon
2 tsp. whole cloves (scant)
2 tsp. whole allspice (scant)

Put whole spices in a bag and barely simmer until it tastes right to you. Remove bag of spices and serve piping hot.

Mildred Beck

DOROTHY MAGOFFIN'S* HOT COCOA MIX

4 c. powdered milk
1 c. cocoa
1 1/2 c. sugar
Pinch of salt

Mix and use 1/4 cup for 1 cup of cocoa.

Submitted by her Children
Carole, Judy and Charles

GOLDEN FRUIT PUNCH

1 box lemon Jell-O, dissolved in 4 - 5 c. water
1 (46 oz.) can unsweetened pineapple juice
1 (46 oz.) can apricot nectar
1 1/2 to 2 c. sugar

Chill. Add 1 quart ginger ale just before serving.

Cheryl White

HATTIE'S PUNCH

1 large can pineapple juice
1 large bottle ginger ale
2 cans water
3 c. sugar
4 - 5 pkg. strawberry and cherry Kool-Aid

Mix ingredients other than ginger ale in advance; add ginger ale just before serving. Use less water if ice cubes or an ice ring is used.

Mina Sifrit

HOLIDAY PUNCH

3 pkg. raspberry Kool-Aid
1 (46 oz.) can orange juice
3 (46 oz.) cans pineapple juice
2 small cans frozen lemon juice
8 qt. water
4 1/2 c. sugar
1 large bottle ginger ale

Mix all together and refrigerate, except ginger ale. Add chilled ginger ale and pour over ice block in punch bowl when ready to serve. Serves about 80.

Mary Lou Frigon (Bradley)

HOT SPICE TEA

1 (27 oz.) jar Tang
1 large pkg. dry lemonade
2/3 c. instant tea
1/2 c. sugar
1 tsp. ground cloves
1 tsp. cinnamon

Mix and store in jar. Use 2 heaping teaspoonfuls per cup of boiling water.

Mrs. Iva Carney

INSTANT COFFEE MOCHA

4 Tbsp. instant coffee
7 Tbsp. cocoa mix
6 Tbsp. coffee creamer powder
2 Tbsp. confectioners sugar

Combine all ingredients in a pint jar and shake well to mix. Use about 2 teaspoonfuls per cup of hot water.

Marian McGonigle

INSTANT HOT COCOA

8 qt. dry milk
6 oz. coffee creamer
1/2 tsp. salt
1 lb. cocoa mix (Nestle's)
2 c. powdered sugar

Mix together. Use 1/3 cup per serving. Serves 50.

Connie Carey

INSTANT HOT CHOCOLATE

1 lb. box Nestle's Quik (chocolate powder)
6 oz. nondairy creamer
1 1/2 c. powdered sugar
8 qt. powdered milk

Mix other ingredients before adding powdered milk. Heat water and add the desired amount of mix to make hot chocolate.

Alberta Trostle

* * * * *

Do we act as though we believe God? Can people who know us say, "I believe in Christianity because I have seen it work?"

LO-CAL COCOA BANANA SHAKE

1/2 c. skim milk
1 Tbsp. cocoa
1 pkg. sugar substitute
1/3 c. nonfat dry milk
1 banana
8 ice cubes

Put in a little milk, cocoa and sugar substitute in blender and blend for 10 seconds. Add rest of ingredients and blend at high speed for 1 minute or until ice cubes are dissolved and your shake is smooth and thick.

Julie White

ORANGE JULIUS

1/2 of 6 oz. can (1/3 c.) frozen orange juice concentrate
1/2 c. milk
1/2 c. water
1/4 c. sugar
1/2 tsp. vanilla
5 or 6 ice cubes

Combine all ingredients in blender container; cover and blend until smooth, about 30 seconds. Serve immediately. Makes about 3 cups.

Julie White

PUNCH (YELLOW)

Small can frozen orange juice
Small can frozen lemonade
6 cans water
1 (12 oz.) can apricot nectar
1 (24 oz.) can pineapple juice
1 qt. ginger ale

Mix all the juices together; add ginger ale last. Chill and serve.

Connie (Sanderson) Benton
South Hutchinson, Ks.

RECEPTION PUNCH

3 pkg. drink powder (Kool-Aid)
46 oz. can orange juice
3 small cans concentrated lemon juice
3 (46 oz.) cans pineapple juice
8 qt. water
4 1/2 c. sugar (about)
3 qt. ginger ale

Mix all together, adding ginger ale just before serving. Serves 70 to 85.

Mrs. Velma Querfeld,
Hutchinson, Ks.

SHARON'S PUNCH

3 pkg. strawberry Kool-Aid (little less water than recipe)
1 bottle ginger ale or more
1 pt. peppermint ice cream

Mildred Beck

SPICED TEA (1 gallon)

6 small tea bags, dissolved in 2 c. water
2 tsp. whole cloves
1 stick cinnamon

Put spices in a bag; bring to boil and cover and let steep 5 minutes. Meanwhile, combine 12 cups water, 2 cups sugar, 1 large can frozen concentrated orange juice, 1 frozen small can pink lemonade and 1/2 can (1 quart) Dole's pink grapefruit and pineapple juice. Recently, I have had to purchase this juice as 2 separate cans and mix accordingly. Bring almost to a boil; add tea mixture as straining. Cool. Refrigerate and warm small quantities for serving. Sometimes I lave the cinnamon in the jar I refrigerate to steep in more flavor. If you have tasted instant spiced teas and not liked them, I can guarantee you will like this.

Judy Hart

SUPER SIMPLE PUNCH

Good served at Christmas with buffet meal or dessert. Use 2 parts chilled cranberry-apple juice mixed with 1 part cold ginger ale.

Variations: Use above punch decorated with apple rings studded with cloves floating in punch bowl for buffet meal. For dessert, use punch with scoops of pineapple sherbet added to the punch bowl.

Mildred Beck

WASSAIL (Need a 12 cup percolator)

1 qt. apple cider
1 pt. cranberry juice
1 c. orange juice
3/4 c. lemon juice
1 c. sugar
1 tsp. whole cloves
1 tsp. allspice
3 cinnamon sticks

Combine all liquid in percolator. Place sugar and spices in percolator basket. Allow to go through percolator cycle. Serve hot.

Lea Ann White

MISCELLANEOUS

CARAMEL CORN

4 qt. popped corn
2 sticks oleo
2 c. brown sugar
1/2 c. white corn syrup
1 tsp. salt
1/2 tsp. soda
1 tsp. butter flavor

Melt oleo and stir in brown sugar, syrup and salt; bring to a boil and cook 5 minutes. Remove from heat and add soda and butter flavor. Stir and pour over corn.

J. D. and Sharlene Justus
Denver, Co.

CARAMEL CORN

1 stick oleo
1/2 c. brown sugar
12 to 14 large marshmallows

Combine ingredients in heavy saucepan and melt over medium heat. Pour over popped corn, about 4 quarts.

Cheryl White

CORN FRITTERS

1 c. flour
1 heaping tsp. baking powder
1/2 tsp. salt
1 egg
1 c. corn
1/2 to 3/4 c. milk

Mix well by hand and fry like pancakes.

Janet McGonigle

GERMAN PANCAKE

6 Tbsp. butter or margarine
6 eggs
1 c. flour
1 c. milk
1 tsp. salt

Preheat oven to 425°. Use 13x9 inch pan; bake 20 - 25 minutes. Put pan in oven with 6 tablespoons butter to heat. Beat up batter; pour into hot butter. Serve with strawberries and powdered sugar. (Fun to watch puff, then collapse.)

Joyce Carney
New Providence, N. J.

GOLDEN ONION RINGS

1 to 2 large Bermuda or mild white onions
1 c. + 2 Tbsp. sifted flour
1/2 tsp. salt
1 slightly beaten egg
1 c. milk
2 Tbsp. cooking oil

Cut onions into slices 1/4 inch thick; separate into rings. Combine remaining ingredients, beating together just until all dry ingredients are well moistened. Coat onion rings well with batter. Fry, a few at a time, in deep hot fat (375°), stirring once with fork to separate rings. When onions are golden, drain on paper toweling. Just before serving, sprinkle with salt.

Phyll McGonigle

GRANDMA'S CHOCOLATE SYRUP

Heat to melt cocoa:
1/2 c. cocoa
1 c. water

Add:
2 c. sugar
1 tsp. vanilla
1 tsp. butter

Boil and keep refrigerated.

Elaine Duncan

* * * * *

"The trouble with most of us is that we try to fit God into our plans rather than fit ourselves into His plan."

GRANOLA

Mix together in bowl:

4 c. rolled oats
1 c. wheat germ
1 c. coconut
1/4 c. sesame seed
1/4 c. sunflower seed nuts

Heat the following until milk dissolves and add to dry ingredients:

3/4 c. oil
3/4 c. honey
1 Tbsp. milk

Should be baked in oven for 20 - 25 minutes at 350°, stirring every 5 minutes.

Elaine Duncan

GRANOLA

6 c. old fashioned Quaker oats
1 c. coconut (more if desired)
1 c. nutmeats
1 c. brown sugar
1/2 c. honey
1/2 c. vegetable oil
2 tsp. vanilla
1/2 tsp. salt

Mix all together and bake in 250° oven for an hour. Stir often.

Bula Seitz*

HOMEMADE ICE CREAM

9 eggs
3 Tbsp. pure vanilla
3 c. sugar
1 qt. whipping cream
3 qt. milk

Beat eggs well; add sugar, vanilla, cream and milk. Makes 1 1/2 gallons.

Carol Trostle

HOMEMADE PLAY DOUGH

1 c. flour
1 c. water
1/2 c. salt
2 tsp. cream of tartar
1 Tbsp. oil
Food coloring (let them choose)

Mix in saucepan; then cook while stirring for about 3 minutes. It will lump and pull away from the sides. Just turn it out of the pan when it looks dry enough and knead it a little to cool it off and you have instant happiness for bored kiddoes. It is edible and often my little one does just that!

Judy Magoffin Hart

HOMEMADE VANILLA ICE CREAM

1 1/2 gallons	1 gallon	1/2 gallon
Blend well:	Blend well:	Blend well:
1 qt. whipping cream	3 c. whipping cream	2 c. whipping cream
9 eggs	6 eggs	3 eggs
3 tsp. vanilla	2 tsp. vanilla	1 1/2 tsp. vanilla
Then add:	Then add:	Then add:
2 1/2 qt. milk	2 qt. milk	1 qt. milk
3 c. sugar	2 c. sugar	1 c. sugar
Pinch of salt	Pinch of salt	Dash of salt
Beat until dissolved.	Beat until dissolved.	Beat until dissolved.

Then pour into ice cream freezer and freeze as usual. If mother thought there would be any ice cream left over (which there rarely was), she would dissolve 2 packages unflavored gelatin in 1/2 cup cold water, then heat 1/2 cup milk to finish dissolving and added this mixture to the ice cream mixture before freezing. This helped to keep it from being icy and helped to retain the creamy consistency when refrozen in the deep freeze.

*Gertrude Theede Justus
(Deceased)

* * * * *

"Don't obey God because it pays, for then it won't pay. But obey Him because you love Him, and then it will pay."

HOMEMADE SOAP

5 lb. rendered fat
(rancid is best)
1 c. lye
1/2 c. ammonia
3 Tbsp. borax
6 Tbsp. sugar
1 qt. water

Put lye in water; stir well and let cool. Melt fat; dissolve borax in ammonia; pour into lye water. Stir. Pour melted fat into lye mixture very slowly, stirring constantly. When it begins to thicken, pour into molds, or let set in porcelain pan. Be sure to mix lye and water in porcelain pan. Does not injure porcelain pan.

Mrs. Gene Runyan

NEVER-FAIL PANCAKES

1 c. sifted flour
2 Tbsp. sugar
1/4 tsp. salt
1/2 tsp. soda
1/2 tsp. baking powder
1 egg
1 c. buttermilk
2 Tbsp. salad oil

Place all ingredients into mixing bowl; beat with rotary beater until smooth. Fry on hot griddle. Makes 9 medium pancakes.

Bertha Moorman

POPCORN BALLS

1/2 c. water
1/2 c. white syrup
1 c. sugar
1/2 c. butter
1 tsp. vanilla

Boil first 3 ingredients to soft ball; add butter and vanilla and cook until hard ball. Pour over popped corn (lightly salted). Stir until well coated. Wet hands and form into balls.

Dean Moorman

THREE SIXES ICE CREAM

3 lemons
3 oranges
3 bananas
3 c. cream
3 c. milk
3 c. sugar

Mash bananas and add to the strained juice of oranges and lemons. Add sugar, water and milk; stir thoroughly and freeze.

Janet McGonigle Ritcha

TWO GALLON ICE CREAM

8 eggs, well beaten
5 c. sugar, blended
2 pkg. jello (any flavor), dissolved in small amount of boiling water
1 qt. fruit
Milk and cream to fill freezer
2 Tbsp. vanilla

I use 1 quart frozen dairy creamer instead of cream, plus milk to fill freezer. Freeze in freezer with plenty of salt. Use 1/2 recipe for 1 gallon.

Doris (Risley) Ankerholz

VANILLA ICE CREAM

1 3/4 c. sugar
4 eggs
1/2 gal. milk
1 pt. cream
Pinch of salt
2 tsp. vanilla
1 env. ice cream Junket or Dream Whip

Mix all together and pour into freezer container. Makes 5 quarts.

Phyll McGonigle

VELVET ICE CREAM

3 pt. milk
3 eggs
2 Tbsp. cornstarch
2 c. sugar
1 pt. half & half
1 large can condensed milk
2 pt. milk
3 tsp. vanilla

Beat the eggs, cornstarch and less than half the sugar together with a little milk and add to 3 pints of scalded milk. Bring to a boil and let cook for a little while. Cool. When ready to prepare mixture, in a large bowl, mix custard, remaining sugar, vanilla, half & half, condensed milk and the 2 pints of milk and blend. Pour into 6 quart freezing can and freeze.

Mittie Cline*

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We are grateful for the privilege of sharing these recipes with all women who are proud to serve them to their families and guests.

IRISH BLESSING

May the road rise to meet you.
May the wind be always at your back.
May the sun shine warm upon your face.
The rains fall soft upon your fields.
And until we meet again, may God hold
you in the palm of His hand.

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